Way to War
Newton Baker's New Book relates story of U. S. entry into the World War. Read Review on Page 9.

The Washington Post

The Weather
Today—Fair and colder; much colder at night.
Tomorrow—Fair, continued cold.
Yesterday—High, 36; low, 33.
Details on Page 22.

NO. 22,070 Entered as Second-Class Matter, Postoffice, Washington, D. C. WASHINGTON: WEDNESDAY, NOVEMBER 18, 1936 X **** Copyright 1936, By The Washington Post. THREE CENTS

President Off On Trip; Talks In Uruguay, Brazil Likely

To Sail on Indianapolis in Charleston Today for Speedy Trip.

Disembarks Nov. 27 In Rio de Janeiro

Executive Deluges Press With News at His Last Conference.

By Sidney Olson.

Hoping to pledge the nations of this hemisphere to a united stand against war, President Roosevelt last night headed south on the first leg of his 13,000-mile mission of peace.

Boarding his train at Union Station in the early evening, the President and a small edition of the White House staff left for Charleston, S. C., where the party will board the U. S. S. Indianapolis, a specially fitted flagship cruiser, early today. The ship will touch next at Port of Spain, Trinidad, bound for Buenos Aires by way of Rio de Janeiro.

In a final press conference, the President announced:

Appointment of 18 men and women, widely representative, as a committee under Secretary of Agriculture Henry A. Wallace, to study methods of alleviating farm tenancy, to report by February 1 on suggested legislation.

Appointment of Charles Edison, of West Orange, N. J., son of Thomas A. Edison and State director of the National Emergency Council, as Assistant Secretary of the Navy.

System Assailed.

That doorbell-ringing system of unemployment census-taking, as suggested by Secretary of Commerce Roper, is uneconomic compared with a voluntary registration system, as suggested by Gen. Hugh S. Johnson.

That the State Department, Federal Power Commission and New York Power Authority are studying the St. Lawrence Seaway situation.

That he is finished with budget calculations involving total estimates, but that Daniel W. Bell, Acting Budget Director, is still holding hearings.

That he had approved about $30,000,000 of Public Works Administration projects, chiefly for Central and Southern States, all of which are to be completed by July 1 next.

That he may revise his statement of last spring that re-employment is not keeping pace with industry, before he leaves Charleston.

That he will not appoint a people's counsel for the District of Columbia until his return, if then, and will study advisability of continuing the post at that time.

That he may make a speech in Rio de Janeiro and one at Montevideo, besides the scheduled address in Buenos Aires.

That he still expects an inexpensive, unelaborate inaugural, with a reviewing stand designed in the shape of Andrew Jackson's home, the Hermitage.

The President's trip will make him the most-traveled Executive in the Nation's history by an even wider margin than heretofore. His record of 88,000 miles, now comparable only with the 65,000 miles covered by late President William Howard Taft, will cross the 100,000-mile mark on this trip.

May Talk in Montevideo.

He is due to disembark at Rio de Janeiro November 27, spend the day ashore as guest of the Brazilian President, and possibly speak to a special session of the Brazilian Parliament.

November 30 he will disembark at an unnamed Argentine port, probably Mar del Plata, and entrain for Buenos Aires, where he will speak at the conference on the opening day, to delegates from the 21 American republics.

The next morning, December 2, he will proceed to Montevideo, capital of Uruguay, where he may speak again. Boarding the Indianapolis once more, he will steam back on the return journey, probably setting a speed record for the voyage, made now only by relatively slow-going commercial liners.

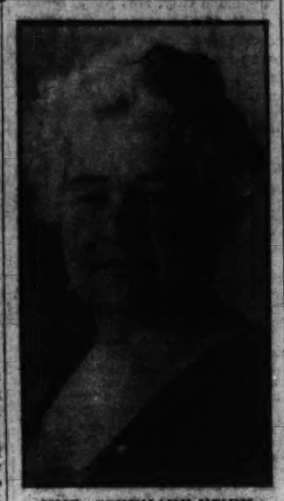
On his return he probably will spend one or two days in Warm

Continued on Page 5, Column 1.

Big Chief Wahoo
. . . the hero of a brand new comic strip . . .
. . . comes to join the already large family of Washington Post comic characters
Monday, Nov. 23
Don't Miss It!

Schumann-Heink Dies at 75; Singer Was Beloved by Millions

Famed Star Succumbs at Hollywood; Was Opera's 'Grand Old Lady.'



MME. SCHUMANN-HEINK.

By the Associated Press.

Hollywood, Calif., Nov. 17.—Mme. Ernestine Schumann-Heink, beloved operatic and concert singer, died at her home in Hollywoodlands tonight at 7:21 o'clock (10:21 Eastern standard time).

The singer, who celebrated her seventy-fifth birthday last June 15, lapsed into a coma three hours earlier.

She suffered a renewed attack Saturday of an ailment which caused hemorrhages of the throat and lungs, and several blood transfusions were administered.

At her bedside when the end came were Mr. and Mrs. Henry Schumann-Heink and their two daughters, Barbara and Kathryn; Mr. and Mrs. Ferdinand Schumann-Heink, Mrs. Charles Fox, of San Diego, a daughter, and two of the diva's other grandchildren, Ditti Schumann-Heink, daughter of Hans Schumann-Heink, the singer's son, who was killed in action during the World War as a German soldier, and Hans Schumann-Heink, son of August Schumann-Heink, who died in action as a member of the American expeditionary forces. Other surviving children are George W. Schumann, of Hollywood; Walter Schumann, of Chicago, and Mrs. Charlotte Greif, of Leipzig, Germany.

To those countless millions who knew her as an unsurpassed star wherever sweet and stately melodies were sung, Mme. Schumann-Heink was not only a great artist, but the personification of motherhood and humanity.

Her life was adventurous and complete. She had suffered deeply. She had lived as a famous woman, as well as a celebrated contralto. The things she had felt, seen and done complemented and mellowed her genius. The heartstrings of humanity were as much controlled by

Continued on Page 4, Column 4.

Reich, Japan in Secret Pact Aimed at Russia, Moscow Says

Hidden Clause in Concordat Against Communism Calls for Joint Action, Soviets Fear; Troop Set-up Seen as Threat Against Reds.

By the United Press.

London, Nov. 17.—Soviet Russia possesses information tending to confirm reports from Tokyo that Japan and Germany have concluded a military agreement, diplomats here tonight understood.

Although the accord, it is believed, ostensibly will take the form of a joint declaration against communism, advices reaching Soviet authorities indicate far-reaching military arrangements may be part of the pact, of which only the "anti-Red" section will be published.

Spearhead of the agreement is believed to be directed against Soviet Russia. It was said features of the accord include:

1. Germany undertakes to station a garrison in East Prussia, while Japan promises to keep military forces in Manchukuo up to a given standard.

2. The countries will exchange military information and instruction.

3. Under certain conditions Germany will provide war material for Japan.

Russia Charges Pact.

Moscow, Nov. 17 (U.P.).—The Soviet foreign office tonight quoted the official Tass News Agency as saying Germany and Japan had reached a secret treaty for joint action in war against any third party.

(The Tass Agency is owned and operated by the Soviet government. Its dispatches on diplomatic subjects are tantamount to official statements. The foreign office meanwhile, issued a communique detailing charges against 18 German citizens recently arrested by the secret political police.

They were accused of creating "Fascist Nuclei" into which they introduced Soviet citizens, with spreading Fascist propaganda and with "deliberate espionage" in order to gain information about specially guarded government secrets.

Berlin Admits Possibility.

Berlin, Nov. 17 (U.P.).—German official quarters said tonight that it was "absolutely conceivable" that a "defensive alliance" might be negotiated between Berlin and Tokyo, but denied one already existed.

Duke Charged With Shielding Hoeppel, Son

Police Arrest Counsel for 2 Fugitives Fighting Jail Term.

Jesse C. Duke, disbarred Washington attorney, who is representing Representative John H. Hoeppel and his son, Charles, in their fight to avoid serving a jail sentence for selling a West Point appointment, was arrested last night on the charge of harboring fugitives from justice.

Announcement of the arrest of Duke, who is alleged to have perfected plans for concealing the California Representative and his son at a Richmond tourist camp, was made by the Department of Justice. Duke was held at the Second Precinct station.

The department charged that Duke "made arrangements to conceal and harbor" the Hoeppels at Richmond, knowing of their status as fugitives.

Duke, who formerly practiced law in the District, was disbarred on March 27, 1934, for "professional misconduct prejudicial to the administration of justice." This conduct was allegedly, in connection with charges the attorney made that former United States Attorney Leo A. Rover and Justice F. Dickinson Letts, of District Court, sent to the District Court of Appeals a "false, deleted, diluted inaccurate and incomplete" bill of exceptions in a liquor law case he was appealing.

Duke's disbarrment was certified October 19, 1936.

A bench warrant was issued for arrest of the Hoeppels when their appeal from the jail sentence was unsuccessful. A United States marshal, who failed to serve the warrant on the pair in California, obtained a court order making them fugitives from justice.

Gloria Vanderbilt Renews Child Fight

New York, Nov. 17 (A.P.).—Mrs. Gloria Morgan Vanderbilt went back into the courts today in an attempt to regain custody of her 13-year-old daughter Gloria whose principal custody has been awarded Mrs. Harry Payne Whitney, the child's paternal aunt.

Mrs. Vanderbilt, through an attorney, submitted a petition in the chambers of Supreme Court Justice John F. Carew seeking either to give her "sole custody" or to allow her to keep the child for "substantial, continuous periods" each year.

Traps for Bombers Ordered by Britain

London, Nov. 17 (A.P.).—Viscount Swinton told the House of Lords tonight that orders had been placed for "balloon traps" to protect London from air attacks in the event of war.

The plan was disclosed in the House of Commons November 10 by Sir Thomas Inskip, minister for defense co-ordination. Huge nets would be strung between balloons strong enough to crash enemy airplanes, Inskip said.

Buildings Ablaze, Mains Spout Water As Bombs Take Heavy Toll in Madrid

75,000 to Get Wage Boosts For Christmas

$50,000,000 Voted as Shareholder Bonus by 29 Companies.

Strike Staged by 4,000 at Bendix Plant at South Bend.

As industry roared wide open toward new production levels, directors of 29 companies yesterday voted wage increases and Christmas bonuses for more than 75,000 employes and set aside $50,000,000 in cash for dividend payments to stockholders.

Wall street literally held its breath throughout the day as announcement followed announcement of profit sharing with investors and labor. Before the end of the year more than $225,000,000 will have been distributed as a result of corporate board actions in the last fortnight, it was estimated.

Rails, food, textiles, rubber—almost every variety of enterprise was represented in the corporations which announced their Christmas gifts yesterday.

Bendix Closes Plant.

One dark cloud gathered on the industrial horizon, however, when 4,000 employes, engaged in a "sit down" strike at the Bendix Products Corporation plant in South Bend, Ind., were ordered to turn in their tools and leave the establishment, according to Associated Press reports.

Vincent Bendix, president of the corporation, attributed the closing of the plant to demands for a "closed shop." The "sit down" strike, Bendix said, was due to "activities of a number of agitators who continually caused trouble at the plant."

The National Labor Board ordered an election held at the plant several months ago to determine which labor organization should be the collective bargaining representative for employes. The corporation prevented the election by obtaining an injunction, which will be heard in the Chicago Circuit Court of Appeals December 10.

For the most part labor was jubilant over wage increases and bonuses. But in Providence, R. I., where firms announced wage boosts for 3,500 textile and rubber workers, 100 employes in the United States Rubber Co. went on strike, protesting the increase was less

Continued on Page 3, Column 3.

Florida Ship Canal Is 'Justified,' Army Engineers Report

By the Associated Press.

Prospects for completion of the much debated Florida ship canal were revived yesterday by an Army Engineer Board report that it would be "justified in the public interest."

The board reported to the War Department that expenditure of $162,985,000 on the project, for which Congress refused to spend $146,000,000, would be feasible.

The Department's Board of Engineers for Rivers and Harbors immediately called a public hearing for December 16 here.

The canal project had been started by President Roosevelt out of work relief funds, but Congress failed to appropriate additional money and work was stopped.

The late Senator Fletcher's fight for the project was said by his friends to have contributed to his sudden death while the proposal was still pending in the House.

Before Congress turned down the project, President Roosevelt had allocated $5,400,000 to it from relief funds.

4 Die in Moslem Riot.

Beirut, Lebanon, Nov. 17 (A.P.).—Black soldiers from French Senegal patroled Beirut streets tonight, enforcing curfew regulations, after four persons were killed and about 100 wounded in rioting between Christians and Moslems.

8 Are Hurt as 8 Cars of Flyer Jump Rails Near Hyattsville

Eight persons were injured, one seriously, and scores of passengers were shaken up when eight cars of the crack Baltimore & Ohio express, The Diplomat, were derailed near Hyattsville, Md., early last night.

Known to have been hurt when the New York to St. Louis flyer was wrecked at a 70-mile-an-hour speed, were the Rev. Cornelius S. Abbott, vicar of the Good Shepherd Episcopal Church here; Edwin S. Clarkson, of 1407 Emerson street northwest, an attorney for the Baltimore & Ohio Railroad, was cut near the right eye and suffered shock and bruises; Richard Truesdale, 37, of Baltimore, dining car waiter, and five other persons who were brought to Washington in a special car, after having received first aid.

Police reported all of the five were Washingtonians, whose injuries were superficial, and who were placed under care of private physicians. Their names were not learned by police.

Dr. Abbott received deep gashes on his face and nose. He was treated by his family doctor. Truesdale, the most seriously hurt, was taken to Casualty Hospital, suffering from chest injuries.

The heavy train, due in Washington at 8:15 p. m., was made up in New York. It carried nine cars, most of which were pullmans. The train split at the third car, the locomotive and three cars plunging ahead and two of the cars leaving the rails, while the six rear cars were titled sidewards at a sharp angle above an embankment along the right of way.

Rails and roadbed were torn up for more than half a mile. For the most part the passengers were hurled to the floors of the cars. There was no confusion or hysteria aboard the cars.

Police and railroad officials late last night were investigating the cause.

Ambulances were summoned from Washington hospitals and Walter Read and Naval hospitals when first word of the accident was flashed.

Pons to Marry Kostelanetz By Christmas

Lily Pons, petite opera star, and Andre Kostelanetz, orchestra leader, will marry before Christmas, they announced at Newark, N. J., Airport last night after denying it through the day as their plane stopped on its trip eastward from California.

"We are not married," Lily said, according to the Associated Press, "but we will be, sometime before Christmas."

Kostelanetz, who explained he had proposed thirteen times before being accepted by the singer, added:

"I don't say which Christmas."

Miss Pons, Kostelanetz said, considers 13 her lucky number and refused to fly East with him until he was making his thirteenth trip.

The marriage rumor had followed the couple across the continent, but the answer was:

"It isn't so!"

In Washington the denial was repeated by Kostelanetz and confirmed by Miss Pons, who, made ill by a long ride from California, could be induced to leave the plane only after much pleading by photographers.

(Picture on Page 10.)

Board to Study Tenant Farmer Remedy Named

Wallace to Head Committee Named by President for Inquiry.

Carrying out a campaign pledge to improve the lot of the tenant farmers of the Nation, the President yesterday appointed a widely representative committee of 38 to study means of alleviating the "shortcomings" of the situation.

The committee, drawn from all sections of the country, and including women, Republican newspaper editors, colored people, Administration leaders, welfare workers, church leaders and farmers, is to be headed by Secretary of Agriculture Henry A. Wallace, and must report by February 1.

The committee is charged with the duty of reporting ways and means of "developing a land tenure system which will bring an increased measure of security, opportunity and well-being to farm tenants."

The President urged them to meet and confer with other leaders in State and national affairs, specifically naming Senator John H. Bankhead, of Alabama, and Representative Marvin Jones, of Texas, who proposed a bill last session which would have created a billion-dollar corporation to make farm owners out of several million share croppers and farm tenants.

The President's letter to Secretary Wallace said:

"I am writing to ask you to serve as chairman of a special committee which will make a report to me not later than February 1 on a long-term program of action to alleviate the shortcomings of our farm tenancy system.

"I am anxious that we thoroughly examine and report on the most promising ways of developing a land-tenure system which will bring an increased measure of security, opportunity and well-being to the

Continued on Page 4, Column 1.

One Siamese Twin Suffers Pneumonia; Other Feeling Fine

New York, Nov. 17 (A.P.).—Simplicio Godino, enjoying fine health, was a guest at a hospital here today, while in the same bed, his Siamese twin, Lucio, was critically ill with pneumonia.

Lucio registered a temperature of 105 degrees. His brother's temperature was normal.

"The Godino twins apparently have separate circulatory systems and merely are joined by tissue at the lower hips," a physician explained. "Unless such twins have a common blood artery they are, except for the connecting tissue, separate personalities."

The Filipino brothers, 28 years old, are married to Filipino sisters. They appear in vaudeville.

Tonight hospital officials reported they entertained hope for Lucio's recovery.

Pope and Will Hays Confer on Pictures

Vatican City, Nov. 17 (A.P.).—Pope Pius today received Will H. Hays, American cinma co-ordinator, in a half-hour audience discussing motion pictures.

Hays described the interview as the apex of his 15 years as film supervisor. He said he found himself in accord with the aged pontiff's views on the morals of modern movies and was "greatly impressed with the freshness and energy" shown by the Pope.

Machado in Bermuda.

Hamilton, Bermuda, Nov. 17 (A.P.).—Gerardo Machado, fugitive former president of Cuba, reached here today from Montreal for a "lengthy" stay.

Green Balks At Expelling Lewis' Unions

Federation Head Attacks Drastic Action for Insurgent Unit.

Metal Trades President Demands Expulsion at Session.

By the Associated Press.

Tampa, Fla., Nov. 17.—William Green, President of the American Federation of Labor, said tonight he was against convention expulsion of John L. Lewis' unions.

"The wise and best course would be for the convention to refrain from taking drastic action," Green said in an interview.

"It is my judgment that the standing committee appointed by the executive council should continue to function, willing and ready to meet a committee from the (rebel) Committee for Industrial Organization is that organization decides to appoint a committee.

"The convention can confer full authority on the executive council to deal with the situation in the coming year in such a manner as circumstances warrant."

Green's statement was in line with word from the federation's chief policy makers that the convention would approve the executive council's suspension of the rebels two months ago and leave the door open for further peace maneuvers.

If these maneuvers reach a dead end, the council, by act of the convention, can revoke the rebel charters.

The council suspended the Lewis unions two months ago for starting a drive to bring all the workers in each big industry into one big union without regard for traditional A. F. of L. craft lines.

Another plan to stop labor's bitter civil war, calling for a year's armed truce was presented by the Wisconsin Federation of Labor.

In a resolution, the State federation called for reinstatement of the rebel unions, a concerted drive to organize steel and rubber workers into industrial units and a final decision on the industrial union issue at the 1937 convention.

John P. Frey, president of the Federation's Metal Trades Department, introduced a resolution calling for expulsion of the rebels, and another proposing a boycott on goods they produce.

Eight other resolutions, on the other hand, assailed suspension. Some of them would have the federation co-operate with Lewis in his organization drives.

The Wisconsin peace plan was added to the executive council's, which Lewis so far has rejected, and George L. Berry's, turned down by craft union leaders here.

The council named a group to meet a committee from the Lewis faction to try to work out an agreement. Lewis said he would not name his committee until the rebels were reinstated.

Roosevelt Spent But $670 Himself Winning Election

By the Associated Press.

President Roosevelt reported yesterday his re-election cost him $670. His personal campaign expenditures statement, written in his own hand, listed one contribution of $150 to the town committee of Hyde Park, N. Y. The only other expenditure noted was $10 for "additional postage."

An earlier statement has recorded another $10 for postage and $500 donation to the Dutchess County Democratic Committee. He received no contributions.

Robert Jefferys, secretary of the Senate committee investigating campaign spending, said he had not yet received a report from Gov. Alf M. Landon, Republican Presidential nominee.

Two other Presidential candidates, however, have turned in their personal expenditures accounts. William Lemke, Union Party nominee, spent $2,866 and received $5,753.

The Prohibition Party candidate, Dr. Leigh Colvin, listed expenditures of $1,106 and donations of $1,131.

Canterbury Leads Meeting Of Clergy on King's Romance

By the United Press.

London, Nov. 17.—The Archbishop of Canterbury presided at a secret meeting in the House of Lords tonight to discuss King Edward's friendship with Mrs. Ernest (Wally) Simpson, it was learned.

Although no formal action was taken at the meeting, attended mostly by ecclesiastics, the entire situation was understood to have been discussed.

Prime Minister Stanley Baldwin did not attend.

The Archbishop of Canterbury recently snubbed the monarch by refusing to attend a royal affair at which Mrs. Simpson was a guest.

It was understood the secret meeting to discuss the King and Mrs. Simpson was called to canvass ecclesiastical opinion in advance of the forthcoming regular session of the Church of England assembly in London.

Romance Before House.

London, Nov. 17 (A.P.).—The friendship of King Edward and Mrs. Wallis Warfield Simpson, without mention of the name, came squarely before Parliament today.

Red-headed Ellen Wilkinson, pert Socialist member of the House of Commons, brought up the subject of Mrs. Simpson and her friendship with King Edward when she asked why pages had been torn from current issues of American magazines sold here.

Directing her query to Walter

Continued on Page 7, Column 2.

Nobel Judges Pick Nazi Foe, 2 Quit Board

KARL VON OSSIETZKY.

Norwegian Officials Fearful Reich Will Blame Them for Prize Award.

By the Associated Press.

Oslo, Norway, Nov. 17.—Two Norwegian government leaders resigned from the Nobel Peace Prize committee, it was disclosed today, because of reliable reports the 1936 peace award would go to a Nazi concentration camp prisoner now released.

The committee was said to have selected Karl von Ossietzky, anti-Fascist crusader, who yesterday was released from a German concentration camp where he had been imprisoned since February, 1933.

Foreign Minister Dr. Halvdan Koht resigned, explaining he wanted to avoid any opportunity for Germany to hold the Norwegian government responsible for the award.

Dr. Johan L. Mowinckel, former Norwegian premier, now leader of the Liberal Party, also withdrew.

(The award, it was said, was based on Von Ossietzky's championship of a German peace movement before the advent of Hitler's Nazis to power.)

Berlin, Nov. 17 (A.P.).—Liberated as no longer a "danger" to the Third Reich, frail little Karl von Ossietzky tasted freedom tonight after three years in Nazi concentration camps.

Noted as a pre-Hitler liberal and editor of the pacific weekly, Weltbuehne, Von Ossietzky repeatedly attacked what he insisted was the illegal rearmament by Germany in violation of the Treaty of Versailles.

Haled into court on charges of treason on November 23, 1931, he was sentenced to 18 months in prison. Seven months later he was freed in a general amnesty proclaimed in connection with Von Hindenburg's re-election, but misfortune struck again.

On Adolf Hitler's rise to supreme power, in 1933, Von Ossietzky was seized once more and thrown into a concentration camp. For more than three years he was held prisoner. Nazi secret police considered him "dangerous to the state."

Foreign correspondents, visiting him at Sonnenburg concentration camp in June, 1933, found him impassive. He said he was getting along "all right" and when asked if there was anything he wanted, he grinned:

"I think a history of the Middle Ages would interest me most."

Papanastasiou, Former Greek Premier, Is Dead

Athens, Greece, Nov. 17 (A.P.).—Former Premier Alexander Papanastasiou, a bitter foe of the Greek monarchy, died today of a heart attack.

Artillery Duel Adds to City's Devastation

Montana Barracks, Alba Palace Afire After 3d Raid of Day.

Rebels, Checked Earlier in Day, Press Attack North of Capital.

By the Associated Press.

Madrid, Nov. 17. — Rebel war planes bombed Madrid again late tonight and a dozen fires flared in the center of the city. An unestimated number was killed.

The whole Puerta del Sol—Madrid's Times Square—was flooded with water which sprang from a gaping hole made by a bomb near the subway station at the corner of Montera street.

Flames and dense smoke rose from the burning houses in the heart of Madrid, after incendiary bombs fell.

The famous Montana barracks of Madrid was aflame.

Firemen desperately rushed from one part of the city to another as blazes broke out.

Flames from a block of houses at the corner of Prariados street and the Puerta del Sol illuminated all the surrounding district.

Water shot upward from a huge hole in the Carrera San Jeronimo, near the Puerta del Sol. Bombs struck in the center of that broad street, digging a pit about 13 feet deep and 16 feet in diameter.

Artillery Joins Barrage.

A projectile landed in front of the Cafe Universal, in the Puerta del Sol, digging a hole through the subway station and breaking nearly all windows in the square.

Insurgent gunners also rained shells into the heart of Madrid. Some hit the Alfonso Hotel and two struck the Press Association Building.

One incendiary bomb set afire one of Madrid's finest palaces—that of the Duke of Alba, friend of former King Alfonso and once foreign minister of Spain.

Several fine paintings and other art treasures were rescued before the palace was gutted.

While the air raiders circled over the center of Madrid, government artillery shelled University City in the northwestern section, where three columns of insurgent troops slowly advanced from the positions they had won earlier in the university grounds.

The once beautiful campus had become a crater-pocked no man's land, its spacious lawns and parks the newest battlefield of the civil war which will be four months old tomorrow.

On their extreme western flank the rebels were reported to have swung northward, cutting across the road to El Escorial, near the village of Aravaca, 4 miles northwest of Madrid.

In that vicinity a body of government soldiers held out, but the insurgents laid down a barrage of artillery and machinegun fire.

The rebels, by their move, sought to prevent Loyalist reinforcements from reaching Madrid down the El Escorial road.

The roar of shot, shell and bomb rumbled over all of Madrid through most of the day.

An unestimated number in the city were killed earlier in the day in two raids by rebel war planes from which bombs streaked down into the center of the capital.

Government batteries directed a barrage against insurgent communication lines across the Manzanares River, already forded by Gen. Francisco Franco's advance units.

Advance Checked.

In midafternoon leaders of Madrid's defense announced the Fascist advance into the city had been checked.

But the rebels held their hard-won posts within Madrid's city limits and tonight again moved forward. Into the stately buildings, many of them newly completed, they straggled, mounting machine guns in protected niches.

The Madrid government, while issuing manifestos that the city itself was not in immediate danger of capture, warned house-to-house fighting might occur soon.

Renewing visits which killed 80 persons the night before, insurgent war planes bombed the Plaza San Miguel, the North Station, Martin de los Heros street and the Cuatro Caminos workers' section.

Many persons in Martin de los Heros street were killed before they could find shelter.

The apparent rebel plan for complete subjugation of Madrid, de-

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Commerce Unit Planned to Aid U. S. Business

Proposed Division to Gather and Analyze Statistics on Trade Cycles.

Further developments in the trend toward renewed co-operation between Government and business were revealed yesterday by Department of Commerce officials in announcing tentative plans for the proposed division of industrial economics.

The new division, appropriations for which are included in the department's budget estimates would mean expansion of the Government's statistical and analytical activities, providing business with new indices with which to predict and combat future depressions. Primary function of the new division, spokesmen revealed, would be to gather data on the business cycles and to provide business with storm warnings to cushion the effects of economic changes. The division will have no regulatory activities.

Although definite plans for the new unit are waiting the action of the Bureau of the Budget and Congressional action upon departmental appropriations, the Commerce Department has already drafted general plans for the new organization. It will probably be set up within the Bureau of Foreign and Domestic Commerce, utilizing the skeleton staff of statisticians and economic advisers already in existence. Personnel of the division will be drawn from the civil service register, officials predicted.

Originally suggested by business leaders and by members of the Business Advisory Council, the division of industrial economics was proposed in response to business' innumerable demands for statistical information. Although starting on a much smaller scale, the new unit is to bear the same relation to business as the Bureau of Agricultural Economics does to agriculture, or the Bureau of Labor Statistics to labor.

Comparing the difficulty of establishing the AAA and the NRA, spokesmen said that the division of industrial economics could have provided the NRA with data similar to that supplied the AAA by the Bureau of Agricultural Economics.

Information on which the new division would base their interpretations would be derived from surveys of inventories and sales by manufacturers, wholesalers and retailers. Invaluable data would also be compiled on operating costs and distribution technique.

Although adequate data on the country's foreign trade is already being supplied to business men, Commerce officials pointed out that only ten per cent of the work of the Bureau of Foreign and Domestic Commerce deals with internal conditions. Such industries as construction and manufacturing, amounting to 12 and 60 to 70 billion dollar industries in peak years, are without adequate statistical records of their activities, according to the Department's officials.

Bank Aide's Death Mystifies Police

Akron, Ohio, Nov. 1 (AP).—A long list of bewildering questions remained unanswered tonight as detectives tried to determine how and why Albert J. Albright, 45, Massillon, Ohio, bank auditor, was shot to death last night in the back seat of the sedan he supposedly was driving home alone.

Shot in the heart, Albright's body was found upright in the back seat of his wrecked car a few minutes after it crashed against a bridge at nearby Munroe Falls.

A pistol was found in the car. There were no fingerprints on the gun, although Albright wore no gloves.

Officials of Albright's bank in Massillon said Albright carried no important documents. They said the auditor's accounts were "in good shape."

Politics and People

Roosevelt Adopts More Critical Attitude Toward Grandiose Schemes of Advisers.

By Franklyn Waltman.

IF PRESIDENT ROOSEVELT'S action in naming a committee of outstanding agricultural authorities and citizens to prepare a long-term program to alleviate the shortcomings of our farm tenancy system indicates a changed approach on his part in handling such problems, then, indeed, its significance far transcends the farm tenant problem, important as that is.

WALTMAN.

For it means that in his second Administration there will be fewer of the ill-conceived, hasty and slipshod measures which marked his first. It means that the New Deal will make more progress toward meritorious objectives with less confusion, fewer dislocations to the economic structure and less bitterness on the part of those feeling aggrieved.

There is good reason to believe that this action does represent a more questioning attitude on the President's part. Since the election it has been noticeable that he has been more cautious than ever before in committing himself to grandiose schemes just because they were labeled "in favor of the more abundant life." In messages to labor and farmers he has stuck chiefly to reiterating his objectives and in conferences he has subjected specific proposals to a more critical test than he has previously employed.

Those who have discussed proposals with the President report that instead of saying "fine, fine" to any plan laid before him, he has been saying "how about this?" or words to that effect. This new attitude has been obvious at press conferences. Mr. Roosevelt has held but four such conferences since the election and he has punctured three widely circulated front-page stories of what will be done in the months ahead. It is no longer possible to regard any proposal from a Tugwell, Hopkins or a brain truster as an accomplished fact.

* * *

All of which is a refreshing change from the atmosphere of the past, especially the first two years of the New Deal. In many instances, some so-called brain truster, buried away in a corner, isolated from his fellow workers in the Government and from reality as well, saw a problem, thought up an idea, told it to the President and, before one could say "jack rabbit" it was on its way through Congress.

So avid was the President for new ideas in the early days of his Administration that one New Deal thinker told friends he had to guard agaist making casual suggestions while at the White House because he feared that before he could get ack to his office an Executive order might be issued putting the scheme into effect.

Perhaps Mr. Roosevelt expected Congress to exercise a critical faculty, to iron the bats out of such schemes and to plug the loopholes. If he did, Congress failed him. That body usually does what the President wants and all the talk about the Roosevelt "brain trust" impressed Capitol Hill. Experts had originated the proposal and thus it must be all right, so said Capitol Hill and the few critics who raised their voices were dismissed as hard-hearted reactionaries.

* * *

The truth of the matter is that there has been no New Deal brain trust in the sense that a number of experts on given problems have sat down as a group and explored the problems of a given situation and then attempted to formulate from their findings a remedy. Raymond Moley, heralded as the head of the first "brain trust" sometime ago said he had never met some the Government officials listed as members of the brain trust.

There have been in the New Deal individual brain trusters or experts, each working independently of the others, and in most cases, familiar with only one or two aspects of a many-sided problem. Thus the proposal to tax undistributed corporation profits was sent to Capitol Hill last summer apparently without previous consultation with RFC Chairman Jesse Jones, even though his position and background qualified him as an excellent critic of such an undertaking.

He braved the embarrassment of appearing to disagree with the Administration by sending his objections to the Senate Finance Committee. But his objections should have been considered and met before the bill was drafted. None knows how many New Deal executives, ignored in the drafting of important measures, subsequently saw the defects and loopholes but were reluctant to make known their views for fear they might be regarded as unsympathetic or shooting at some colleague.

What the New Deal needs more than anything else is a co-ordination and correlation of the abundance of talent within its ranks and the facts and information at the disposal of that talent. The result of such action would be the development of a keen critical faculty, more needed now than previously, due to the top-heavy Democratic complexion of Congress. Mr. Roosevelt's approach to the farm tenancy problem is a step in that direction.

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30,000 Marked For Execution Within Madrid

Both Rebels and Loyalists Agree Firing Squad Only Solution.

Bitterness engendered by Spain's civil war may lead to some of the most appalling mass executions in history if Gen. Francisco Franco's besieging rebel troops succeed in capturing Madrid, Everett Holles, veteran United Press correspondent, asserts in the following dispatch. Holles has just returned to the United States after covering the northern Spanish front.

New York, Nov. 17.—"Wait until we get into Madrid," a Carlist officer of the insurgents said recently on the outskirts of Irun, fire-swept and gutted city of the northern Spanish frontier, his dark eyes gleaming in anticipation beneath a bright red Carlist beret embroidered with the bleeding heart of Jesus.

"We're going to kill every communist, syndicalist and anarchist we get our hands on."

How, I asked, would the invading insurgents be able, in the confusion of their crowning victory, to pick out the anarchists among the terrified population?

Listed in Big Book."

"We know who they are now," the Carlist officer answered. "We've got them all listed, alphabetically, in a big book.

"How many? You can be sure that 30,000 of them will be shot, but of course it may take a few days."

This Carlist officer, who appeared no more savage than the fellow behind the counter at your corner grocery store, couldn't understand why anyone should be horrified at the thought of the mass execution of 30,000 men—and perhaps a scattering of women such as the fierce young girls who go about in blue overalls with big revolvers stuck in their belts. They are known as "Red Carmens."

"You can't let them live, can you?" he asked, puzzled. "You forget that this is a different kind of war. We can't save Spain by locking people up in prison camps."

Any soldier in Spain today will tell you the same thing, whether he is rebel or Loyalist.

They know that to achieve victory they must kill the ideas in the minds of the enemy—and that the man must be killed if the idea is to be wiped out. The opposing sides of the frantic struggle that is approaching a climax in Spain today have been swept to such fanaticism that no atrocity is too horrible.

This fanaticism has produced a strange type of soldier. He is braver when it comes to dying than he is when fighting. Perhaps this can be attributed, to some extent, to his Latin temperament coupled with hatred which the civil war has engendered.

There has been no exaggeration of the horrors. On the contrary, probably 30 per cent of the atrocities never have been told.

An aged priest of Behobia, seized as a hostage by the Loyalists, was forced to dig four graves for himself. Finally his captors told him they had decided to let him go free.

"Start running," one of them told him. He ran 50 feet and fell with a bullet through his head.

Asks Coronation Boycott

REP. RAYMOND J. CANNON, of Wisconsin, announced he would seek to prevent United States diplomats from taking any part "in the coronation ceremonies and the marriage ceremony of the King of England." Chief reason given by Cannon for the proposed boycott was that "England is a defaulting debtor to the United States."

Governors Ask Roosevelt Aid On Old Age Tax

Seek to Have Congress Pass Act So States Lacking Law Can Save Cash.

By the Associated Press.

Jefferson City, Mo., Nov. 17.—The twenty-eighth annual Governors' conference adopted a resolution late today requesting Congress to enact legislation by which States without unemployment compensation laws will not lose benefits under the social security act.

The resolution, submitted by Gov. George C. Peery of Virginia, was approved without a dissenting vote.

Gov. Paul V. McNutt of Indiana, chairman of the conference, who opposed the resolution, did not vote.

Favoring it were Govs. Nice of Maryland, Sholtz of Florida, Hoffman of New Jersey, McAlister of Tennessee, Park of Missouri, and Peery.

Pointing out the Legislatures of nearly three-fourths of the States had adjourned since the social security law was adopted, the resolution read:

"Be it resolved, that the President of the United States be and he is hereby requested to ask the Congress of the United States at its next session to enact such legislation as shall be necessary either to save for those States and Territories which have not yet enacted unemployment compensation laws maximum credits allowable under the social security act, or to segregate and hold for such States and Territories amounts equal to such maximum allowable credits, for such period of time as shall be necessary to furnish such States and Territories an opportunity to have adequate unemployment compensation laws enacted by their respective Legislatures, at regular sessions thereof, and approved by the Social Security Board."

National Rites Planned For French Blast Dead

St. Chamas, France, Nov. 17 (AP).—Defense Minister Edouard Daladier, offering the government's sympathy to the families of 53 killed in yesterday's powder plant explosion, announced tonight a national funeral will be held Friday. At least 100 were injured in the blast. Rescue workers continued to search for additional victims.

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Meeting Hints Business Truce With New Deal

Harmony at Reserve Board, Council Session Points to Growing Amity.

By Franklyn Waltman.

Further evidence of a more friendly feeling and co-operative spirit between the Roosevelt Administration and the business world was manifested yesterday at the meeting of the board of governors of the Federal Reserve System and the Federal Reserve Advisory Council, the latter comprising a banker from each of the 12 reserve districts.

This meeting was described as one of the most harmonious and friendly held between the reserve board and advisory council since the New Deal was inaugurated, verging almost into a love feast and contrasting strongly with the strained relations which existed between the two groups two years ago.

Indications of this era of good feeling are expected to be even more in evidence later this week when representatives of the industrial and business world, including members of the board of directors of the United States Chamber of Commerce, convene here.

Bank Reserve Discussed.

The Reserve Board and its advisory council canvassed the general financial and busines situation of the Nation at present. They discussed the credit situation and the rapid gain in excess baking reserves. The suggestion that excess reserves might be lowered in January after the Treasury's December financing is out of the way was discussed, but the council adjourned without making a formal recommendation to that effect, it was said.

If such a move were carried out the Federal Reserve Banks would sell a part or all of the $2,400,000,000 of Government securities which they are holding. The effect of such action would be to decrease, dollar for dollar, the $2,260,000,000 of excess reserves, or idle money, now held by members affiliated with the Reserve System.

Some observers believe there is a greater likelihood of an open market operation in January than in many months past, but such action would be kept secret until undertaken. The decision whether the Reserve banks will let their Government portfolio run off rests with the open market committee, comprising the board of governors of the Reserve system and five of the presidents of the system's 12 Reserve banks.

The presidents of all the Reserve banks will be in Washington today to meet with the Reserve board, chiefly regarding administrative details of the system. The five presidents who are members of the open market committee will remain for a meeting of that agency tomorrow, when the suggestion that the Reserve banks sell some of their Government holdings will be discussed.

But before that discussion takes place the five bank presidents will confer with Secretary of the Treasury Henry Morgenthau regarding the Treasury's December financing plan and, possibly, to get his views regarding the feasibility of an open market operation in January. The Treasury faces maturity of about $800,000,000 of notes and bills next month. That sum will have to be refunded and in addition it is estimated that about $300,000,000 of new financing will be required, making an operation in the neighborhood of $1,100,000,000.

Excess reserves, due to the heavy inflow of gold from Europe, again has become a problem for the reserve system. Those authorities attempted to bring excess reserves down to manageable proportions last summer when the reserve board increased by 50 per cent deposit reserve requirements.

Reserves Gain Rapidly.

At that time excess reserves totaled more than $3,200,000,000. The additional deposit reserves required under the board's action required $1,500,000,000, bringing excess reserves down to slightly less than $1,800,000,000. But they subsequently have risen to $2,260,000,000 and are climbing steadily.

The new spirit of friendliness and harmony between the advisory council and the reserve board was inspired when the latter, several weeks ago wrote the former, asking that its members give consideration to several questions of the proper interpretation of the terms of the banking act of 1935 and be prepared to express their views at yesterday's meeting.

Members of the Advisory Council were said to have been pleased that the board sought their views regarding such questions which enter into every-day banking practice.

Bad feeling between the Advisory Council and the Reserve Board reached its peak in September, 1934, when the Advisory Council, after adjourning its meeting here, issued to newspapers a severe criticism of the unbalanced Federal budget and the failure of the Roosevelt Administration to seek currency stabilization.

More recently the Advisory Council and the board have had disagreements over steps to curb excess reserves. The council insisted that something should be done about that situation, but the board saw no necessity for taking any action until last summer. The clearing away of this controversy by that action paved the way for the harmonious meeting held yesterday.

Egypt, Free From British Dominance, Ready for Any Test, Envoy Here Asserts

New Charter Is Triumph for WAFD, Legation Secretary Holds.

ANIS AZER.

British dominance in Egypt is ended. The land Cleopatra ruled now walks alone.

Last August, by virtue of an Anglo-Egyptian treaty that was signed, the country by the Nile became an independent African nation. On Saturday, just 18 years and a day after Egypt first demanded her independence, that treaty was ratified by the Chamber of Deputies.

Thus do the words of England's William Gladstone ring true: "British colonial holdings are like fruit that ripens and drops from the branches of the giant empire stalk."

Reviewing the events that led to the end of his country's long vassalage, Anis Azer, Egypt's first legation secretary here and ad interim charge d'affaires, yesterday declared that the new charter of freedom is a triumph for the WAFD nationalist movement and for Egypt's patriot premier, Mustafa Nahas Pasha.

"With the advent of the Great War, Egypt became a British protectorate," he explained. "In 1919, however, serious riots broke out in Cairo after pleas by Zaghloul Pasha, founder of the WAFD Party, to the British high commissioner went unheeded. A year later a commission, headed by Lord Milner, went to Egypt to study the situation. For a time the commission was boycotted by all Egyptians.

"Hesitate" on Report.

"The report of the commission recommended many things which Britain hesitated to adopt," Azer continued. "The British policy aimed to set up an Egyptian ministry which might calm things down and still keep the protectorate regime which had been imposed on Egypt at the end of 1914."

Declaring that that policy failed, Azer recalled that a declaration of the cessation of the protectorate was made by Great Britain in February, 1922, and that two years later Egypt's first constitution was promulgated.

"There were strings to that constitution that irked Egyptians," the first secretary stated. "England held back four 'reserved points' for settlement at a later date. Yet the four conferences that were later held were destined to break down."

"The reserved points? Well, the first one dealt with protection of the Suez Canal, the second with the Sudan, the third with capitulations, or special rights given to other nations by the Turkish Sultan when Egypt was under Ottoman sway, and the fourth with foreign advisers.

"By virtue of the present treaty Egypt won on the latter two points, but she compromised on the problems of Suez and the Sudan. England was ceded a strip of land in the Suez Canal zone, where barracks will be built at the expense of the Egyptian government. These barracks will be garrisoned by British and Egyptian troops, the former to be withdrawn from Cairo and Alexandria when their quarters are completed. After 20 years a commission will review the situation and if Egypt's fighting force is strong enough British troops will be withdrawn. In the event its decision is an adverse one, from the Egyptian point of view, there is a provision in the treaty to have the matter referred to a League of Nations committee."

On the second point, that of the Sudan, Egypt went half-way, Azer said, to meet the objections of the empire's representatives. Although she did not gain the point she had always advocated—namely, that the Sudan be recognized as an integral part of Egypt—nevertheless, she now has the right to send Egyptian troops there and the Sudan is again open to Egyptian immigration. Both of these rights were withdrawn in 1924 after the assassination of Sir Lee Stack.

Regarding the employment of foreign advisers, the treaty gives the Egyptian government freedom of action to terminate their services, Azer said. It also provides for the calling of a conference of all capitulatory powers on the question of abolition of special privileges. The treaty stipulates that if the powers do not reach an agreement, Egypt will have the full freedom of unilateral action.

Labor Problem.

The Egyptian diplomat said that internally conditions are much better, but that the position of the agrarian laborer is "not to be envied."

"You must remember," he said, "that of Egypt's 400,000 square miles there are only 30,000 square miles of arable land. That area is centered around the Nile and its delta and the rest is nothing but a continuation of the Sahara wastes. Hence, with Egypt's estimated population of 15,000,000, there are over 500 people to the square mile. That is three times more than the most populous European center.

"Egypt is, therefore, facing a very dangerous labor problem, to my way of thinking," Azer declared. "It is not a problem for the present, but for the future. With the advent of communications and better education, there will be undercurrents of unrest and discontent will certainly prevail.

"The solution? Redistribution is not the answer. Our national income is only about $400,000,000. That is roughly $25 a head. Egypt, however, can weather any crisis much better than any country, and the majority of the people, peasant-laborers, is content to live on practically nothing. When the depressions hit them they do not pay rent and the government usually declares a moratorium. It is the landowner, therefore, who bears the brunt of an economic crisis."

The treaty was ratified just one year after a wave of student riots broke out protesting England's interference in Egypt's internal affairs and demanding immediate negotiations for a treaty of alliance. It was approved by a vote of 202 to 11. The dissenters were probably members of the Watani Party, Azer said, who favor no negotiations until the last British soldier has left the Sudan.

Nation Is Facing Crisis in Labor Problem of the Future.

75,000 Share Wage Increase From 29 Firms

$50,000,000 Voted in Cash Dividends; Bendix Closes Plant to Strikers.

Continued from Page 1.

than was given in other plants of the same firm.

The autumn dollar sharing tide, it was figured, may add upwards of $125,000,000 annually to pay envelopes of some 1,200,000 workers. Christmas bonuses went over the $25,000,000 mark with the addition of about $1,300,000 for 15,000 employes of Corn Products, General Foods and other large firms.

With industry sprouting dollars from many sources into the stream of buying power, merchants looked forward to a shopping season surpassing that of 1928 and 1929. Wholesale markets are being swept clean as retailers clamor for more goods to keep their shelves filled.

Directors of the Chesapeake & Ohio Railway Co. declared an extra cash dividend of $1 per share on 7,746,000 shares of outstanding common stock and $2 per share in preference stock series A, payable January 11.

Directors of the Pere Marquette Railway Co. declared a dividend of $20 per share on 112,000 shares of prior preference stock payable October 17.

Chesapeake Corporation, owner of a substantial amount of C. & O. stock, declared a regular dividend of 75 cents per share on common stock.

The railroad in June paid an extra dividend of $2.50 a share, plus its regular semiannual $5 dividend, making the total paid for the year $35.50 a share.

Textile Wages Raised.

The cotton textile industry, swept by the biggest buying boom in years, raised wages over a broad front. Pay-boost announcements by mills in the South and New England were accepted by some cotton textile men as indicating a general increase for the industry's 434,000 workers with an annual pay roll of almost $300,000,000.

Cannon Mills announced it would boost wages of its 16,000 employes by an aggregate of $1,000,00 a year. A general increase adding between $7,000 and $10,000 weekly to pay rolls was given the 7,000 employes of the Marshall Field & Co.

Steel Dividend.

Youngstown Sheet & Tube Co. announced a dividend of $8.25 a share on its preferred stock, the payment aggregating $1,237,500 and applying to dividends in arrears on the issue. The company also declared an additional dividend of $1.37 on its preferred stock payable January 1. At the same time the directors called for redemption of $5,000,000 of the company's 3 per cent convertible debentures.

Directors of Coca-Cola Co. ordered an extra dividend of $2 a share on the common stock which will bring shareholders $7,983,800. Employes received a fiftieth anniversary bonus averaging a month's pay. In addition a regular quarterly dividend of 50 cents was declared on the common stock.

Willis Shackelford, manager of the du Pont rayon company's plant at Ampthill, near Richmond, announced additions will be made to increase capacity by 7,000,000 to 8,000,000 pounds of yarn annually. Approximately 500 new workers will be employed.

In Pittsburgh, Ernest T. Weir, most outspoken of the independent steel producers, buoyed hopes of thousands of steel workers with the announcement that operators are divided in their views on the question of pegging wages of the industry's 500,000 workers to the cost of living.

"There are always factors to be considered in chaging wages other than the cost of living," Weir said. "I cannot subscribe to the theory of chaining wages to living costs because, if carried to its natural conclusion, this arrangement would halt future advances in standards of living."

Weir said he knew of no company, other than United States Steel, which had pegged its pay increases to the cost of living index.

Other highlights of the day's recovery parade were:

Some 15,000 shareholders of American Smelting & Refining Co. received announcement of a common stock dividend aggregating $4,117,365. The payment was a "special" one of $2.25 a share.

Kennecott Copper Corporation declared a dividend of 65 cents a share on the common stock, aggregating $9,197,443. Approximately 75,000 shareholders will benefit.

The Cincinnati, New Orleans & Texas Pacific Railway declared an extra dividend of $23 a share to common stockholders.

Approximately 13,000 shareholders of Tidewater Associated Oil Co. stood to gain indirectly $1,446,291 from a dividend of 70 cents a share ordered by a subsidiary, Tidewater Oil Co.

The Cone Textile Mills announced wage increases for 6,000 employes in eight North Carolina plants.

General Steel Castings Corporation announced an average wage increase of 10 per cent for 1,100 workers in Granite City, Ill.

Approximately 4,000 employes of Corn Products Refining Co. will receive Christmas bonus checks aggregating between $900,000 and $700,000.

The Laclede Steel Co. granted wage increases averaging 10 per cent to 1,500 workers in mills at Alton and Madison, Ill.

Wage increase of 5 per cent, retroactive to July 1, for 3,000 employes of the Two Rivers and Manitowoc plants of the Aluminum Goods Manufacturing Co., at Two Rivers, Wisc., were announced.

The New England Telephone & Telegraph Co. added $2,606,916 to the dividend fund by raising its quarterly payment 50 cents a share to $2.

The Patterson-Sargent Co., Cleveland paint manufacturers, declared an extra dividend of 25 cents a share on its 200,000 shares of outstanding common.

Kelley Island Lime and Transport, of Cleveland, declared an extra dividend of 25 cents on 300,952 shares of common stock.

The Cleveland Hobbing Machine Co. announced an extra 30 cents dividend in addition to a regular 30-cent dividend on 91,123 shares of common stock.

The Johnson-Carper Furniture Co., of Roanoke, Va., announced that effective December 2 pay of approximately 400 employes will be raised in degrees varying from 5 to 12½ per cent. The increase will total approximately $30,000 annually.

Conception Date Held Key to Men of Genius

Chicago, Nov. 17 (AP).—It is not the date of birth, but the date of conception, which gives a man his chance for greatness, and the cause is not the stars, but the weather.

The first half of the year when the weather was the most turbulent, the National Academy of Sciences was informed today by William F. Peterson, of the University of Illinois College of Medicine, was the time when persons of extraordinary attainments ought to start life.

To show that would-be parents of a genius should select that period for conception, he cited presidents of the United States, and outstanding American men of science. He said persons conceived in the last half of the year tend toward "stability" and "normalcy."

Hungarian Facing 8 Duels in 48 Hours

Budapest, Nov. 17 (AP).—Well-known Dr. Franz Sarga tonight faced the prospect of fighting eight saber duels within the next 48 hours.

A court of honor decided his complaints were justified against eight citizens who he asserted made remarks about his wife, which offended his honor. Challenges were issued. The dueling code provides that satisfaction must be given within 48 hours.

Belgian 'Hitler' Fined 30 Cents on Riot Charge

Brussels, Belgium, Nov. 17 (AP).—A court fine of 30 cents was imposed today on Leon Degrelle, leader of the Rexist Party and so called "Belgian Hitler," for his part in the street riots of October 23.

The fighting, in which one man was shot and several hundred Rexists were arrested, followed Degrelle's announcement he would lead 250,000 followers into Brussels to overthrow the government.

McNair Loses Battle To Regain Mayor's Seat

Pittsburgh, Nov. 17 (AP).—The Common Pleas Court blocked today the effort of William N. McNair to regain the office of mayor. Unanimously, three judges ruled McNair's spectacular resignation October 6 is "beyond recall," and that Cornelius D. Scully is lawfully mayor.

The judges rejected as an "extremely artificial technicality" the argument of McNair's attorneys that the resignation was not accepted properly.

Marine Strike Parley Futile; MayorsHopeful

McGrady to Renew Efforts Today After Opening Conference Fails.

Shipowners and striking maritime workers were deadlocked last night on strike arbitration proposals of seaport mayors, but coastal city executives said their offer is still "open" and viewed optimistically renewal of negotiations on the West Coast.

T. C. Plant, chairman of the Coast committee for the ship owners, wired the United States Conference of Mayors that "employers willingly accept your suggestion to submit all issues in dispute to arbitration by an impartial board to be appointed by the President."

But Harry Ludeberg, secretary of the Sailors Union of the Pacific, telegraphed that his organization "is on record and unanimously reaffirmed its stand tonight in a general membership meeting of 1,800 members that it cannot arbitrate the general principles involved."

Seaport mayors, led by Mayor Fiorella H. LaGuardia of New York, and Mayor Angelo J. Rossi of San Francisco, looked hopefully westward to the Golden Gate city, where Assistant Secretary of Labor Edward McGrady had succeeded in getting shipowners and union representatives around the same conference table.

Says West Holds Key.

LaGuardia insisted the West Coast holds the key to the situation, and once the Pacific controversy over hiring hall control is ironed out, the East will fall in line with the situation.

Rossi said he had not asked the President to intervene, but warned the strike is "spreading" and unless some progress toward settlement is made in the next 48 hours, "a very serious condition is likely to develop."

Associated Press dispatches from San Francisco said neither side in yesterday's peace conference in that city showed signs of yielding. Lundberg, following the West Coast conference, was quoted as saying "the shipowners wouldn't budge an inch." Yet McGrady insisted he was "more hopeful" for a settlement and proceeded to redraft compromise proposals for another meeting tomorrow.

Arbitration Rejected.

While the informal strike committee of the United States Mayors Conference in Washington drew outright rejection of its arbitration proposal from the Sailors' Union of the Pacific, indications of labor cooperation were forthcoming from other quarters.

The mayors were advised by Acting Mayor R. E. Riley, of Portland Oreg., that longshoremen and cargo checkers of his city are willing to arbitrate, but only in the event their strike committee in San Francisco approved.

From the maritime strike strategy committee of left-wing New York seamen came a wire that "we are ready, willing and able to sit down with you, together with any representative chosen by the President and all other parties concerned in this strike, to negotiate an agreement."

Opposes Rejection.

This telegram, signed by Jack Lawrenson, secretary of the committee, took sharp exception to reported rejection of the arbitration proposal by the International Seamen's Union.

The arbitration offer, wired to "all sides concerned" in the maritime dispute by eight mayors from principal port cities attending the mayors conference here, had suggested appointment of two boards by the President to settle all differences—one for the East coast and one for the West.

The mayors held another lengthy conference on the strike yesterday, but deferred further action. Rossi said he was in receipt of a flood of telegrams "declaring that not only commerce but industry and trade of the entire Pacific Coast is quickly reaching a point of complete paralysis" and urging "redoubled efforts." Rossi said Secretary of Labor Perkins appeared "optimistic" over the efforts of McGrady.

King Off to Wales; Vigilance Doubled

Cardiff, Wales (Wednesday), Nov. 18 (AP).—Fear of "trouble" during King Edward's tour of the South Wales distressed areas today caused police to plan extraordinary protection measures.

The King left London for this area shortly after last midnight.

Glamorganshire's entire police force of 700 has been ordered to duty. They will be equipped with fast radio cars. In addition, 100 secret service men who know likely agitators by sight have been mobilized to circulate among the throngs of distressed miners who will line the street to see his majesty.

Police explained that the expected demonstrations would not be directed against King Edward personally, but against Minister of Labor Edward Brown, blamed by many in Wales for the government's failure to speed relief measures. Brown will accompany the King.

Garner Fails as Nimrod.

Uvalde, Tex., Nov. 17 (AP).—Deer and turkey were too elusive for Vice President John N. Garner so he returned home today from his first hunting trip of the season empty-handed, but hopeful. "The season is young yet," he said.

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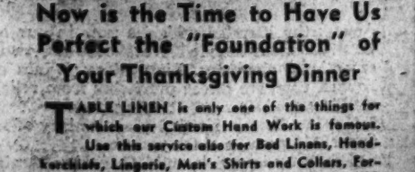

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Board to Study Tenant Farmer RemedyNamed

Wallace to Head Committee Named by President for Inquiry.

Continued from Page 1.

great group of present and prospective farm tenants.

"The rapid increase of tenant farmers during the past half century is significant evidence that we have fallen far short of achieving the traditional American ideal of owner-operated farms.

"The growng insecurity of many classes of farm tenants, frequently associated with soil depletion and declining living standards, presents a challenge to national action which I hope we can meet in a thoroughly constructive manner.

Gray Will Assist.

"It is my thought that the first step in evolving a workable program is the preparation, under the general auspices of the National Resources Committee, of a comprehensive report by a special committee of persons who have both an extensive knowledge of the problem and a sympathetic interest in its solution. I am designating Dr. L. C. Gray, assistant administrator, Resettlement Administration, to serve as executive secretary and technical director for this special committee.

"As you know, Senator John H. Bankhead and Representative Marvin Jones have manifested a keen interest in this problem, and, during the Seventy-fourth Congress, worked actively in behalf of proposed tenancy legislation. It is my desire that the committee consult with them. It will be helpful also to secure the views of other State and national leaders.

"The list of persons whom I am asking to serve on this committee is inclosed."

Transfer Hinted.

The shift, often rumored in Washington, of the Resettlement Administration to the Agriculture Department, fitted closely with the President's announcement yesterday. RA Chief Rexford G. Tugwell, who also is Undersecretary of Agriculture, would lead in the rehabilitation of the farm tenants from the vantage point of experience gained in four RA projects with such tenants in four Southern States.

Objections to the original Bankhead-Jones farm bill centered on grounds that it would saddle the tenants with a long-time debt. Their plan was for the Administration to buy land and resell it to tenants under a long-term agreement, up to 40 years, with tenants in some cases permitted to buy the land they are now cultivating, and given opportunity to move to other plots. It was also assailed for its "inconsistency" with the rest of the Administration's farm plans, notably the AAA, as attacks were made on the basis that it was uneconomic to buy farms and equipment for tenants while the Government at the same time is paying the farmers to reduce their crops. AAA benefits have also been inequitably divided in the past between tenants and landlords, many Senators said.

Committee Personnel.

The committee, as named by the President, included the following:

Chairman—Secretary of Agriculture Wallace.

Executive secretary and technical director—L. C. Gray, assistant administrator, Resettlement Administration (in charge of land utilization division).

W. W. Alexander, executive director, Commission on Inter-racial Co-operation; Mrs. Fred S. Bennett, vice president, Council of Women for Home Missions; Mrs. Mary McLeod Bethune, president, Bethune-Cookma College, Daytona, Fla.; A. G. Black, chief, Bureau of Agricultural Economics; Mrs. Curtis Bok, jr., Gulph Hill, Rosemont, Pa.; Louis Brownlow, director, Public Administration Clearing House, Chicago; W. H. Brokaw, director, agricultural extension service, University of Nebraska; Xenophon Caverno, farmer, Canalou, Mo.; James Campbell, editor, Birmingham News and Agricultural Herald, Birmingham, Ala.

Edwin R. Embree, president, Julius Rosenwald Foundation; Mark Ethridge, general manager, Courier Journal, Louisville, Ky.; D. C. Gentry, manager, Sunnyside Farms, Oregon, Ill.; Charles S. Johnson, professor of sociology, Fisk University; Mrs. Una Roberts Lawrence, missionary study editor, Home Mission Board, Southern Baptist Convention; Murray D. Lincoln, secretary, Ohio Farm Bureau Federation; A. R. Mann, provost, Cornell University; A. G. Pat Mayse, publisher, Paris News, Paris and Marshall, Tex.; Edward F. McGrady, Assistant Secretary, Department of Labor; W. I. Myers, governor, Farm Credit Administration; Lowry Nelson, director, Utah experiment station.

Mrs. A. B. Newell, superintendent, Christian Social Relations, Women's Missionary Council, Methodist Episcopal Church South; Howard W. Odum, director of Institute for Research in Social Science, University of North Carolina; Edward A. O'Neal, president, American Farm Bureau Federation; F. D. Patterson, president, Agricultural School of the Tuskegee Normal and Industrial Institute; Clarence Poe, editor, The Progressive Farmer and Southern Ruralist; Dr. John A. Ryan, National Catholic Welfare Conference; Clarence Roberts, editor, Oklahoma Farmer and Stockman; Paul C. Smith, executive editor, San Francisco Chronicle; Miss Suckow (Mrs. Perner Nuhn), Cedar Falls, Iowa; Louis J. Taber, master, National Grange; Henry C. Taylor, director of the Farm Foundation; M. W. Thatcher, legislative representative, Farmers Union; R. G. Tugwell, Resettlement Administrator; Fred Wallace, farmer, Kearney, Nebr.; W. W. Warmack, associate editor, Des Moines Register and Tribune; M. L. Wilson, Assistant Secretary of Agriculture.

'Y' Speaker Urges Youth Learn Trade

Declaring too many young people "fritter away the most important years of their life in typical youth labor jobs which lead nowhere," William F. Patterson, executive secretary of the Federal committee on apprentice training, said last night that in this day of overcrowded white-collar occupations, youth could well weigh the comparative opportunities in the skilled trades.

Patterson was the principal speaker in the youth guidance program, conducted under auspices of the Y. M. C. A.

It is certain, he said, that in the future some public agency will provide periodically an occupational index list similar to the stock market quotations, which will aid the young people in seeking suitable work. Meantime, he urged young people to exercise the utmost ingenuity and resourcefulness in locating desirable opportunities.

Priest Held 9 Months By Bandits Is Released

Tokyo, Nov. 17 (AP).—Rescued from bandit kidnapers, the Rev. Father Clarence Joseph Burns, American priest, arrived today at Liutavkou police station, 3 miles southwest of Auntung. He was reported convalescing from his long captivity, in the care of Japanese Manchukuoan troops.

Father Burns was kidnaped last February 5 by Chinese renegades who demanded 5,000,000 Chinese dollars for his release. He is associated with the Maryknoll Mission at Ossining, N. Y.

No Radio—It's an 1829 Typewriter

Louise Miller learns how to operate a model of the first United States typewriter now on exhibition at the Smithsonian Institution. The original was patented by William Austin Burt, who lived near Detroit, in 1829.

First Letter on Wood Typewriter Of 1830 to Be Displayed Here

Smithsonian Arranges Exhibit in Connection With Centenary of Patent System; Forerunner of Modern Machines Never Produced Commercially.

The first letter written on an ancient wooden "typewriter," great-grandfather of today's efficient machines, will be placed on exhibition at the Smithsonian Institution in connection with the centenary celebration Monday of the American patent system.

A reproduction of the typewriter itself, patented in 1829 by William Austin Burt, also will be displayed. The exhibit is being arranged by Carl W. Mitman, head curator of arts and industries.

Burt's invention, once described as looking "like a meat block in a butcher's shop," was never produced commercially. That it was very clumsy to operate is shown by the numerous mistakes in the first letter it turned out. The faulty grammar may be explained by the fact the operator had enjoyed only a broken common-school education.

A land surveyor and justice of the peace whose home was near Detroit, Burt was writing to his wife and family from New York on March 13, 1830.

"Dear Companion," he began, "I have but jest got my second machine into operation and this is the first specimen I send you except a few lines I printed to regulate this machine. I am in good health but am in fear these lines will not find you so and the children from the malencholley account your letter gave me of sickness and deaths in our neighbourhood. I had rested contented to what I should if it had been summer season about the health of my family, as it is jenerlly healthy during the winter months, but their has been an unusual quentity of sickness heare this winter, and it has been very cold in Europe as well as in America, a strong indication of the change of seasonth that I have so often mentioned.

"Mr. Sheldon arrived here four days ago he went immediately on to Washington and took my moddle for the Patent Office, he will returne here next week at which time I shall put my machine on sale and shall sell out the pattent as soon as I can and return home, at aney rate I seall returne home as soone as the Lake havigation is open if life and health is spared me. I have got along but slow since I have been here for the want of cash to hire such help as I wanted; I have been as prudent as I could, have taken my board with a family from Cyuga who keeps a bording house they are very good christian people and are kind to me. I pay three Dollars a week for my board * * *

"You must excuse mistakes, the above is printed among a croud of people asking me maney questions about the machine. Tell the boys that I have some presents for them. If I had aney news to communicate I would print more but as I have none I must close hoping these lines will find you well I wish you to write as soon you receive this, do not make aney excuses I shall like see it in aney shape.

"WILLIAM A. BURT."

"Phebe Burt"

The inventor's original machine was destroyed in the Patent Office fire of 1836. His great-grandson, Austin Burt, made the reconstruction in 1892 from the patent drawings and description. The letter was patented to the Smithsonian by Mrs. Howard Corning.

Beloved Star Of Opera Stage Is Dead at 75

Ernestine Schumann-Heink Passes in Hollywood; World Favorite.

Continued from Page 1.

her voice as were the pens of critics.

It has been said that Mme. Schumann-Heink linked the Old World and the New—the old social order and the new, in a sort of historic circle. Certainly when she sang "Silent Night, Holy Night," she spoke a universal language that belonged to Europe and to America, to narrow streets and boulevards, to cynicism and sentimentality.

Mme. Schumann-Heink, the "grand old lady" of opera, and one of the world's greatest Wagnerian contraltos, was born June 15, 1861, near what is now Prague, the capital of Czechoslovakia.

At that time, however, Prague was a part of the Empire of Austria-Hungary, under the domination of Emperor Franz Josef. It was untouched by the disaster, the famine and the despair that were to come with the World War.

Mme. Schumann-Heink's father was Maj. Roessler, an Austrian army officer, and her mother was Italian. From her mother she inherited her voice, for the Frau Roessler possessed a rich contralto. Until she was 9 years old, Mme. Schumann-Heink spoke only Italian. Under the tutelage of her mother, she learned as a child to sing by ear arias from Italian operas.

The dreams of her girlhood were of triumph on the stage. Her father, however, typical of his era in the Austrian army, squelched these. Despite his struggles to maintain his family on his small pay in the service, he possessed an innate sense of aristocracy, and to him a stage career for his daughter was unthinkable.

Mme. Schumann-Heink was sent to the Ursiline Convent in Prague, where the nun in charge noted her voice, and forthwith assigned her to sing tenor parts in the choir at mass.

Was True Contralto.

In an autobiographical monograph written years later, Mme. Schumann-Heink confessed that as a future diva she did not know the deep tones which enabled her to sing in the tenor cleft marked her voice as a true contralto. In fact, she did not know what a contralto was until a famous French prima donna visited the convent, became interested in her voice and undertook to cultivate it.

It was from such a beginning that Mme. Schumann-Heink steadily rose to fame, and in the very twilight of her rich life, faced by financial adversity, won a huge popular following in vaudeville, the radio and moving picture theaters as a singer of simple German "lieder."

So it was that Mme. Schumann-Heink's last triumphs came through the medium of her voice, transmitted on devices undreamed of in the faraway day of castles and moats and chocolate soldiers in which she was born.

Earned Huge Sums.

When she had reached the heyday of her career, the famous singer was reputed to earn as much as $135,000 a year from her concert work alone. Royalties on phonograph records of her voice brought in an additional $50,000. She was thrifty in her investments. Most of her immense earnings she put in real estate in California and Chicago. These investments paid her well, and made her one of the wealthiest singers of her day.

But she was extremely generous to her friends and when the world turned from its boom days to the depression, her fortune shrank almost to the vanishing point.

It was then, when she was past 70, that she was happy to take engagements which paid for a week less than half what she had received earlier for single performances.

"I have been wearing the same coat and the same hat for two years," she laughingly remarked in 1933.

Artistry Remained.

In her active old age her artistry and the maternal character of her personality remained, many times multiplied, although her voice had become compressed to little more than half of its former range.

She was then limited to the songs which had reached the homes of the millions who adored her, the simple folk songs of the German villages and countryside—Brahms' "Lullaby," and "Holy Night." Her stage presence remained undimmed.

Backed by her 20 years experience on the German operatic stage, Mme. Schumann-Heink was a star in her own right when she made her first appearance in America on November 7, 1898, singing "Ortrud" in a presentation of Wagner's "Lohengrin" at the Auditorium Theater in Chicago. For her impresario she had Maurice Grau, of the firm of Abbey, Schoeffel & Grau, predecessors of the Metropolitan Opera Company, of New York.

The vibrant contralto, then only 38, had just signed a ten-year contract with the Berlin opera, and was on a four-year leave of absence from the German capital.

So great was her success in the United States, however, that she bought her way out of the home contract, paying first $2,500 for an extension of her four years' leave and finally about $7,250 to fully cancel the Berlin agreement.

Her first concert tour of the United States was made in 1904 and 1905, when she traveled 40,000 miles, and sang in theaters and auditoriums in all sections of what was to become her adopted country.

Immediately she became, because of her dramatic voice and gracious qualities, the darling of her audiences. In the latter part of 1905 she appeared in an American comic opera, "Love's Lottery."

Shortly afterward her health broke down, and there were reports her voice was ruined. She returned to Germany for a "rest," accepted engagements there, and returned to the United States for 129 appearances in opera and concert from 1906 until 1907.

Sang in New Opera.

Next season she gave 113 concerts here, then went back to Europe, where she created one of the principal parts in Strauss' new opera, "Electra." Her return for the 1909-1910 concert tour in the United States proved her most profitable venture in her American career.

No longer young, she thereafter "tapered off" her strenuous work. Her annual concert tours were briefer, and her operatic engagements more limited.

One of her last stage appearances occurred February 25, 1926, when she emerged from retirement to perform gloriously with the Metropolitan Opera Co. as "Erda" in "Das Rheingold."

There was scarcely a city or a capital in music-loving Europe in which she had not sung. Beginning in 1896, she sang at the Wagnerian festivals in Bayreuth for many successive years. From 1891 until 1900 she appeared every season at Covent Garden, in London.

Mme. Schumann-Heink took out citizenship papers in Cincinnati, one of America's music capitals, in 1905.

Married Three Times.

She was married three times, and the mother of eight children. After her first confinement, she lost her voice temporarily. Later she regained it, with a note added to her register. In later years she said that each of her eight experiences in motherhood had added a note to her range.

During the World War Mme. Schumann-Heink experienced heartbreak and unhappiness, over which she triumphed as fully as she had on the stage. Two of her sons were killed in action, one with the American and one with the Imperial German Army.

"I pray for them all," she said. "I pray for all the young soldiers of the world."

Mme. Schumann-Heink, in those days of militaristic madness, held loyally to the land of her adoption. She toured the training camps and sang for the soldiers in khaki. She begged indulgence for her boys in the German army.

"They are doing their duty as they see it," she often said.

Perhaps, when she spoke thus, it was the spirit of her father, the stern, saber-clanking Austrian Maj. Roessler, speaking from the past with Teutonic discipline.

The war over, Mme. Schumann-Heink became immensely popular with veterans' organizations. She was elected an honorary officer of the American Legion. The war left her with no bitterness—only compassion, for she spanned an era of misunderstanding gracefully.

Often in the post-war years she visited Culver Military Academy, on Lake Maxinuckee, in Indiana, where two of her sons had been cadets.

Once, when she arrived at night, naval cadets met her in cutters at the lakeside, by the railway station, and conducted her over the darkened lake, after tossing oars in salute to one whom the commandant characterized as a "gallant lady." That night she sang as she had years before in the auditorium of the academy.

In the twilight of her life, the great contralto often recalled the struggles of her youth.

"My dear, dear child," a teacher in Vienna told her once, "you had better give up the idea of singing. Buy, my dear child, a sewing machine and go to work. You'll never be an artist—never!"

Life Held Tragedy.

With such memories to drive her on, Mme. Schumann-Heink, in the days of her greatest success, constantly encouraged struggling artists and musicians.

And the little girl the music master laughed at in Vienna so long ago mounted to the peaks and the pinnacles.

Her most famous roles, in which she seemed to live and into which she breathed the life of her indefatigable personality, were "Fides" in "Le Prophete;" "Ortrud" in "Lohengrin," "Erda" and "Fricka" in "Die Walkuere" and "Orpheus" in Gluck's opera of that name.

But she mastered 150 parts in her youth. She was famed in "Carmen" and made an excellent "Mimi."

The domestic life of the artist was both tragic and happy. Parts of it might have furnished the themes for plays and operas. There was tragedy and happiness—a cup overflowing with all the ingredients of existence.

In the midst of her early musical career, in 1882, she married Ernest Heink, but the match turned out unhappily. Heink deserted his young wife in Hamburg, and left her with four children, and only her ability and ambition between them and starvation.

She divorced Heink and married Paul Schumann, actor-manager of the Thalia Theater, in Hamburg. He died in 1904. Her third husband was George Rapp, a Chicago lawyer, from whom she was divorced in 1914.

To the firesides of America Mme. Schumann-Heink, to her dying day, brought the radiance of the German and Austrian opera houses in a gentler age.

And, with her "Holy Night" she brought to a machine-mad, often weary world, the spirit of Christmas and the snows, of the Babe in the Manager, the fireside and the fingers of candlelight on the snow.

Humorist Stricken

GEORGE ADE, who is reported to be critically ill at his Miami Beach home.

New Harmone Found, Boon for Diabetics

Chicago, Nov. 17 (AP).—Isolation of a new "fat" hormone which experimenters hoped would aid diabetics to return to a fully normal life was described today by Dr. Lester R. Dragstedt, professor of surgery in the University of Chicago, before the National Academy of Sciences.

The newly found hormone, he said, appeared to be the product of the "Langerhans islands," in the pancreas, which is the source of insulin in the body. It appears to be a twin hormone of insulin, whose lack is the accepted cause of diabetes. Insulin has saved the lives of diabetics, but has not removed all their troubles.

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Roosevelt Off For Peace Talk In Buenos Aires

President Deluges Press With News in Final Conference Here.

Continued from Page 1.

Springs, Ga., before returning to the Capital about mid-December.

Yesterday's only White House visitor was Senator Robert F. Wagner (Democrat), New York, who discussed housing with the President and expressed the view, after the chat, that the President is determined to push the Wagner low-cost housing and slum-clearance legislation proposal at the next Congressional session.

Chief interest in the day's White House news centered about the farm tenancy committee appointment, the Edison appointment, and apparent belief of the President in the superiority of self-registration for the unemployed, instead of a house-to-house canvass.

The President said a system, possibly of cards, in which the jobless, in order to obtain relief, would have to show evidence they had registered as unemployed, would be much less costly than canvassing.

This latter type, which Secretary Roper recently advocated, would throw a vast amount of new patronage to the Commerce Department, observers have held. Secretary Roper estimated 28,000 employes would be required, about 4,000 in the District alone. Results of the census would be available in about six months, and would be repeated every 60 days, approximately, to be kept up to date.

Urged Registration.

Gen. Johnson was one of a number advancing the idea that a much simpler and far less costly scheme would be to have the unemployed register at the U. S. Employment Service State offices.

The Roper plan might cost as much as as much as $20,000,000, while the President said the latter idea would cost not more than one-tenth of that amount. However, the view was expressed in some quarters that the self-registration plan would not show the entire picture, or provide a check on the number re-employed.

Asked for comment on a report Postmaster General James A. Farley had predicted eventual dissolution of PWA, with advancing recovery, the President said he'd have to see exactly what Farley had said.

Howard Student Body Learns Fate of Football Team Today

An aroused student body at Howard University will learn this afternoon whether their football team will be "fattened up" for the annual gridiron feud with Lincoln University Thanksgiving Day.

The football players have flatly refused to go to the gridiron wars any longer on empty stomachs. Either the university will feed them or provide them with jobs so they can buy food or they won't play Lincoln, the football players have declared.

The university's board of athletic control met until midnight with a committee representing the student body and the football team. Results of the conference will be laid before Mordecai Johnson, president of the university, today. The student body, which went on strike in sympathy with the football team, quietly returned to classrooms yesterday.

Fame Gone, Hero Of Silent Screen Sails Off to Death

Hollywood, Calif., Nov. 17 (AP).—The body of John Bowers, silent screen hero, was washed ashore today and a friend said he had taken his life in the way he had wished.

George Contreras, deputy sheriff and friend of Bowers, said the actor was despondent over his decline from film fame.

Bowers, he declared, had announced his intention of committing suicide by getting in a boat and "sailing away into the sunset." The body was found near the film colony at Malibu Beach.

Bowers came to Hollywood from the New York stage in 1916. Some of the pictures in which he appeared were "Lorna Doone," "Chickie," "Sky Pilot," "When a Man's a Man," "Say It With Songs," "Skin Deep" and "Mounted Fury."

23 Speeders Lose Licenses to Drive

Two out-of-town motorists had their driving licenses revoked and 21 others lost their right to drive in the District for temporary periods yesterday.

Revoked—Jefferson H. Walker, Hilton Village, Va., 58 miles; Clairborne S. Woods, Seat Pleasant, Md., 65 miles.

Thirty-day suspensions—Fred C. Bishoff, Silver Spring, Md., 45 miles; Joseph F. Decola, Baltimore, 44 miles; Costello J. Harris, Arlington, Va., 42 miles; Donald B. Jones, Takoma Park, Md., 46 miles; Hugh H. Lewis, New Orleans, La., 48 miles; Thomas K. McWilliams, Arlington, Va., 46 miles; Harile B. Morse, Takoma Park, Md., 43 miles; Raymond R. Thomas, Alexandria, Va., 44 miles; Beryl D. Titus, 1901 M street northwest, 44 miles; Peter Vizcaino, Philadelphia, Pa., 42 miles.

Fifteen day suspensions—Irvin W. Wright, Cherrydale, Va., 38 miles; Joe S. Turowski, Silver Spring, Md., 38 miles; Woodroe W. Bledsoe, Bethesda, Md., 40 miles; William O. Bradley, Bethesda, Md., 40 miles; Francis D. Gant, Hyattsville, Md., 38 miles; James W. Jackson, McLean, Va., 40 miles; Thomas T. Keller, Indian Springs, Md., 36 miles; Edward G. McDonald, Takoma Park, Md., 38 miles; Lawrence C. Stinson, Rockville, Md., 40 miles; Francis D. Sullivan, Hyattsville, Md.; 38 miles; William H. Tippett, East Falls Church, Va., 38 miles.

Richardson New Head Of Press Club Veterans

J. S. S. Richardson was elected commander of National Press Club Post, No. 20, American Legion, last night. Other officers named are:

Senior vice commander, George O. Gillingham; second vice commander, Nathan D. Golden; finance officer, Harry E. Radcliffe; chaplain, H. R. Bunkage; sergeant at arms, James Loughborough, and judge advocate, Soterios Nicholson.

New Radio Station Planned by Navy

Plans for a new radio naval receiving station near Cheltenham, Md., were announced yesterday in a report to Secretary H. G. Bowen, chief of the Bureau of Engineering, Navy Department.

"Procurement of a site on which will be built a new receiving station for Radio Central, Washington, was made during the year," Admiral Bowen said. "This site is near Cheltenham, Md., about 10 miles from Washington. The station, expected to be commissioned during the summer of 1937, should improve receiving conditions in the Washington area."

Describing the material condition of the fleet as improved during the year, the engineering chief said that unless repair facilities afloat are increased, the portion of the engineering maintenance now performed by the forces afloat cannot be materially increased.

Bodies of 2 Buried In Mine Recovered

Superior, Mont., Nov. 17 (AP).—The bodies of Antone Gustafson, 40, and Oscar Vervart, 45, gold miners buried in a slide at the Windfall placer mine near here Saturday night, were brought from their mountain tomb today.

The bodies were not crushed, but their hands were torn and bruised, indicating they had dug barehanded to climb on top of the watery earth and rock.

Fred Hornin, owner of the property, said Gustafson and Cervart apparently died from exposure and hunger. Neither was married.

Gun 'Hidden,' Bandit Robs Ice Cream Store

With his hand in his pocket apparently shielding a gun, a lone white bandit scooped between $15 and $20 from a cash drawer in the High Ice Cream store, 1310 Eleventh street northwest, yesterday afternoon and escaped.

Walking into the store shortly after 3 p. m., the man asked Miss Sylvia Lowery, the store manager, of 213 F street northeast, for change for a nickle. When she opened the cash register, Miss Lowry told police, the man grabbed her arm, threatened her with the hand that was in the pocket, took the money and fled.

She described her assailant as between 20 and 24, dressed in dark clothing.

Chest Workers Redouble Drive In Final Week

$929,589 in Gifts Reported; Sum Still Short of 50 Per Cent of Goal.

Nearing the home stretch with more than 50 per cent of its $1,969,000 goal still to be reached, Washington's Community Chest campaign forged steadily ahead yesterday as leaders appealed for increased speed and announced a grand pledge total of $929,589.15.

Roaring their willingness to "speed things up," nearly 1,000 chest workers met again at luncheon in the Willard Hotel yesterday and heard various units report gifts totaling $131,561.11 for the day. Yesterday's doners numbered 18,848, bringing the total thus far to 58,168.

With a week to go, Campaign Director Herbert L. Willett, jr., urged workers to "speed up." He cited last year's returns at this time as evidence of increased effort needs.

At this period last year, he continued, three major units of the chest had reported 27.42 per cent of the quota. The same units this year have reached but 27.35 per cent to date.

As yesterday's guest speaker, Maj. Gen. Frederick W. Coleman, superintendent of the Soldiers' Home, described the present system of collecting Chest funds as "cock-eyed."

"There should be no need for workers to go out and beg for funds," Gen. Coleman said, speaking over a radio hook-up of the National Broadcasting Co. "Washingtonians, familiar with the problems and needs faced by Chest agencies, should contribute willingly and without solicitation.

"The District of Columbia," he declared, "is better off financially than most communities. Its residents should be ready and willing to share with those who need help. They should not hesitate—there should be no need for begging."

Another of the city's "four public enemies"—this time "Disease"—had his say at the meeting. Portrayed by George Farrington, popular local actor, "Disease" scoffed at Washington, saying:

"Of all the cities of America, Washington is the one I like best because you make it so easy for me to play my game at your expense. I strike in congested alleys, and you have so few nurses that I can beat them all at hide and seek. I roam through the city and you don't even pay the hospitals for all the people I send to them. I kill more babies here than in most places because you make it so easy.

"Come, come, Washington—at least give me a run for my money. You don't even make the game interesting for me. I begin to think the people who sicken and die aren't my victims at all—they are yours because you don't even try to protect them decently. I've been nearly driven out of some towns—I admit that. But here I'm right at your door, and here I'm staying."

After his boast, "Disease" was led away in custody of "C Men"—workers of the Chest.

Unit reports yesterday were as follows:

Special Assignments—18 gifts totaling $6,655, bringing 78.64 per cent of its quota. Reported by Harold Marsh.

Group Solicitation—4,763 gifts totaling $28,589.85, bringing 28.04 per cent of its quota. Reported by Harold A. Brooks.

Metropolitan—1,193 gifts totaling $20,457.60, bringing 47.9 per cent of its quota. Reported by Mrs. Casanova Lee.

Governmental—12,796 gifts totaling $75,389.21, bringing 38.95 per cent of its quota. Reported by Maj. Gen. Merritte W. Ireland.

Among the gifts of $100 or more reported yesterday were:

$1,500, Mr. and Mrs. Hugh D. Auchincloss; $1,000, Mr. and Mrs. Duncan Phillips; $600, Thompson's Dairy and Mr. and Mrs. Pierce Butler; $500, Maj. and Mrs. Henry Leonard, Mrs. George Thomas Marye, jr., Mrs. Danie W. Mears, Mr. and Mrs. J. Edgar Murdock and Mr. and Mrs. James Craig Peacock; $400, Walter E. and Ruth G. Myer, Dr. William Earl Clark and A. L. Thompson.

$300, Mr. and Mrs. Richard W. Deaver, National Capital Memorial Parks, Inc., Mr. and Mrs. Fred Lewis, Dr. and Mrs. John Minor, Commander and Mrs. Theodore S. Wilkinson, Robert Lincoln O'Brien and Miss Marguerite Wells.

$250, Senator and Mrs. Walter Edge, Mr. and Mrs. Aubrey L. Clarke, Benjamin N. Cardozo, Mr. and Mrs. M. L. Langford and Dr. Harold C. Moulton; $240, Dr. Leo S. Rowe; $225, Mr. and Mrs. Bernard Herman; $200, Mrs. Carlos del Mar, Dr. E. G. Nourse, Commercial Office Furniture Co., Embassy Dairy, Kocod-Dubb Store Fixture Co., Washington Refrigeration Co., Mr. and Mrs. E. P. Hubbell, Army & Navy Trading Co. and Mrs. Paul E. Johnson.

$180, Mr. and Mrs. Herbert L. Willett, jr., Mrs. R. G. Davenport and Dr. Ethel C. Dunham; $175, Miss Elizabeth B. Bliss; $150, R. C. Fulbright, Curtis and Murchison, Mrs. Lawrence R. Lee, Rear Admiral W. R. Sexton, U. S. N., Mrs. Jennings Hackett and L. Schmeckebier; $130, Mrs. Theodore Mosher; $125, C. I. T. Corporation, Mr. and Mrs. Frederick J. Libby and District of Columbia Hebrew Association; $120, Miss Gertrude H. Bowling, Dr. and Mrs. Harry S. Bernton and Dr. and Mrs. E. Clarence Rice.

$100, George D. Lane, Mr. and Mrs. Henry J. Richardson, the Globe-Wernicke Co., Mrs. Agnes G. C. Nash, Francis A. Blundon Co., Inc., H. Prescott Gatley, Frank Armstrong, E. Morrison Paper Co., Mr. and Mrs. Jacob Kleinman, George L. Carter, Mr. and Mrs. George P. Zook, Dr. and Mrs. R. M. LeComte, Dr. W. M. Falls, Mary R. Wadleigh, the Koss Pharmacy, Alfred Friendly, J. Harvey Wattles, A. C. Mayer, Miss M. Y. Wheeler, Brig. Gen. Charles Richard, retired, Col. Spencer Cosby, retired, C. Stuart Guthrie, Dr. James G. Cummings, G. I. James, George F. Bowerman, Mr. and Mrs. Edward Clifford, Pittsburgh Plate Glass Co., William W. Wheeler, Mr. and Mrs. R. S. McBride, Graduate Nurses Association, Mrs. Catherine M. Werber, W. W. Chambers, E. O. Wagenhorst, Benoit Baer, jr., Miss Laura R. Dorsey, I. Joseph Mano, Lanone Matia, Army-Navy Club, Joseph J. Cotter, Gen. and Mrs. H. C. Newcomer, Mr. and Mrs. E. W. Tyler, Mrs. Katherine McCook Knox, International Business Machine Corporation, Miss Katherine O'Day, Dr. H. H. Kerr and Max Gorin.

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The Christmas Store

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Gift Book Ends

—make a long-lasting decorative gift, the many types fitting into any room style.

Shown left, from top to bottom—

The Penguin Family by McClelland Barclay, one of his loveliest pieces. Pair... $15

Pierrot and Pierette in colors on black and white marble base. Pair.. $13.50

Kneeling Giraffes, gilt-finished, on beautifully wrought gun-metal bases. Pair $12

Thoroughbred Colts in gleaming chromium, on a base with gunmetal finish. Pair. $7.50

Modern Madonna Heads in satin-finished, silver-colored metal with black base. Pair $7.50

Not shown — Little literary Chinese boys, gold colored, sitting and kneeling on big books. Pair .....

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Quilted Boudoir Pillows

Show Their Handiwork

Dainty designs hand-quilted on soft feather-filled pillows. Covers of satin or taffeta in pastel shades. A wide variety of sizes.

Satin Pillows $2.50

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Princess Slips

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Hunters Rescue Local Naval Flier After Ohio Crash

Although press dispatches said he was injured seriously, Lieut. Comdr. Logan C. Ramsay signed his own report to the Navy Department telling of his crash in a Navy plane near Conneaut, Ohio, yesterday.

Ramsay lives in the Highland Apartments at Connecticut avenue and California street northwest. He left the Naval Air Station here yesterday morning for Cleveland.

Four hunters, according to the Associated Press, saw his plane make a forced landing. They found him unconscious and the cockpit of the plane crushed.

The hunters slashed his safety and parachute belts with hunting knives and lifted Ramsay from the wreckage.

Regaining consciousness while one of the hunters was phoning for an ambulance, from a nearby farmhouse, Ramsay said he was forced to come down when his gasoline supply became exhausted.

Ramsay's message to the department described his injuries as slight and promised a full report of the crash today.

3 Perish as Gale Batters 2 Vessels

New York, Nov. 17 (AP).—Two storm-battered ships, one reporting its captain killed and two men washed overboard, sought aid tonight as a gale whipped the Atlantic.

The vessels were the British freighters Tweedbank and Sheaf Spear. The Tweedbank, bound for Boston, was reported about 500 miles off the Virginia Capes and the Sheaf Spear was about 600 miles east of Cape Hatteras, bound for Hamilton, Bermuda.

The following message was received from the radio operator of the Tweedbank:

"Heavy gale. Hove to now. Captain killed and two men washed overboard. Radio operator marooned in radio room and unable to get to bridge. Heavy seas."

Edison Accepts Post With Navy In Little Cabinet

Son of Inventor Is Pleased With His Appointment as Swanson Assistant.

Charles Edison, of West Orange, N. J., son of the late Thomas A. Edison, the inventor, was chosen yesterday by President Roosevelt to fill the long-vacant post of Assistant Secretary of the Navy.

Edison, manager since his famed father's death of the 33 industries which the inventor founded, said at his home that he was "greatly honored" by the "confidence which President Roosevelt and Secretary of the Navy Swanson apparently have in me and I will do my best for them and the Navy," according to an Associated Press dispatch.

Edison, who has left the research end of the Edison industries to his other brothers, devoting himself to management, was an early New Dealer, and has often served the President in minor capacities.

Urged by New Jersey Democrats to run for the Senate, he declined, excusing himself by the pressure of his business.

The post he will fill has been vacant since the death last February of Henry Latrobe Roosevelt.

Edison is 45, quiet in speech and manner, with graying hair. Apparently tireless, in the Edison tradition, he often works from 7 a. m. to midnight.

At present he is State director for New Jersey of the National Emergency Council.

He was born in West Orange, and educated in Carteret Academy, Hotchkiss School and the Massachusetts Institute of Technology.

Like the President, he is an enthusiastic sailor.

In his statement yesterday he said: "The position of Assistant Secretary of the Navy has been filled so illustriously in the past that I can hardly hope to equal the standards set by my predecessors."

German Auto Men Here to See Show

A delegation of German automobile manufacturers will arrive in Washington tomorrow to visit the seventeenth annual Automobile Show in Calvert Exhibit Hall and be guests of the Washington Automotive Trade Association.

The visitors will be entertained at luncheon at the Wardman Park Hotel and then be escorted through the exhibition. Later in the day they will be received at the White House and taken on a tour of the city.

A special reception committee, headed by Stanley H. Horner, has been appointed by Richard J. Murphy, manager of the trade association and director of the show, to be host to the delegation.

The German manufacturers have been attending the New York Automobile Show. After they leave here they will visit Detroit, Flint, Akron and other cities.

Meanwhile, large crowds continue to visit the Washington exhibition, which opened Saturday at 2701 Calvert street northwest.

South Dakota Courts Void Chain Store Tax

Pierre, S. Dak., Nov. 17 (AP).—South Dakota's 1935 chain store tax law was declared invalid today by the State Supreme Court. The high court held that the act was not legally passed by the Legislature.

Sponsored by the Democratic administration, the tax was imposed to provide revenue for the State relief fund. The act licensed chain stores at fees ranging from $1 to $10. Gross retail sales by such organizations were taxed from one-eighth to three-fourths of 1 per cent. Gross sales at wholesale were taxed one-fifth of 1 per cent.

U. S. Sculpture Termed 'Most Neglected Art'

Chicago, Nov. 17 (AP).—American sculpture, Dudley Crafts Watson opined today, is "the most neglected art in the world."

Watson, member of the Chicago Art Institute staff, told delegates to the annual convention of the Memorial Craftsmen of America:

"Were it not for the late Lorado Taft we would be 50 years still further back. Many sculptors would have starved to death during the past six years if it had not been for Federal projects."

Narcotics Unit Inquiry Ousts 3, Transfers 8

New York, Nov. 17 (AP).—A secret investigation by the Treasury of its Bureau of Narcotics here resulted today in the discharge of three Federal agents and the transferring of eight other bureau employes, including the bureau chief.

United States Attorney Lamar Hardy said the inquiry began several months ago because the bureau was arresting petty distributors without apprehending the "master minds."

Off the Record.

By Ed Reed

"Only five this week—didn't you take a bath in Washington?"

Vital Statistics

Deaths.

Barron M. Jacobs, 58, Walter Reed General Hospital.
Thomas M. Hanbach, 80, 1123 10th nw.
Mary C. Maloney, 79, 1302 D st. se.
Ella V. Thompson, 78, 341 17th pl. ne.
Albert M. Whittington, 75, 3720 Upton st. nw.
Madeline Passante, 71, 1830 9th st. nw.
James E. Callan, 69, Emerg. Hospl.
William J. Simpson, 65, Holy Comforter Church.
Charles Adams, 64, 963 14th st. se.
Joseph Cosimana, 63, Prov. Hospl.
Montrose W. Hayes, 61, 2206 Calif. nw.
Henry T. Sinclair, 54, 4418 14th st. nw.
Bessie Jones, 52, 1163 Park place ne.
John McGuire, 51, Gallinger Hospl.
Willis Rogers, 43, Emerg. Hospl.
Theodore E. Hartman, 43, George Washington Hospl.
Wilson M. Rice, 40, 525 3d st. nw.
Maurice McClanahan, 38, Garfield Hospl.
Charles Burrass, 33, Natl. Homeopathic Hospital.
James J. Sullivan, 19, Walter Reed Gen. Hospital.
Steve Passos, 8, Children's Hospl.
Dorothy B. Gardner, 1, Prov. Hospl.
William H. Briscoe, 64, St. Eliz. Hospl.
D. Etta Allen, 59, 1004 Irving st. nw.
Jane E. Brown, 49, 3308 Sherman ave.
Ella Banks, 33, Gallinger Hospl.
Louise Johnson, 35, Gallinger Hospl.
Willie Dupree, 29, Gallinger Hospl.
Frank Sarvis, 25, 906 5th st. se.
Pearl Douglah, 26, 906 5th st. se.
Nannie Russe 2d, 21, Gallinger Hospl.
Bernice E. King, 18, 485 Cullinane court sw.

Births.

Henry and Juliet Kelly, girl.
Richard and Mildred Henschel, boy.
Harold and Grayce, girl.
Mark and Ruth Schulis, boy.
Clarence and Lucille Wagner, boy.
Edward and Marian McNamara, boy.
James and Edna Mills, girl.
Stafford and Mezie Jones, girl.
Pierre and Carmel Rice, girl.
Francis and Dorothy Spendlove, girl.
Jackson and Elizabeth Garrette, boy.
Robert and Dorothy Bachelor, boy.
James and Kathryn Foster, girl.
Jose and Dulce Sera, boy.
Hurshel and Naomi Stover, boy.
John and Alicia Sweeney, boy.
John and Mary Ritter, girl.
Jeremiah and Edna Fitzpatrick, girl.
Charles and Pauline Kidwell, girl.
James and Martha Bolen, girl.
James and Nonie Banks, boy.
George and Lucille Catis, boy.
James and Elisa Pearson, boy.
Frank and Rosanna Walker, girl.

Licensed to Marry.

Jacob William Sharpes, 31, Harrisonburg, Va., and Mary Helen Swadley, 25, Darlon, Va. The Rev. H. M. Canter.
John E. Johnston, 74, Aliquippa, Pa., and Elberta Sawyer, 62, Ithaca, N. Y. The Rev. B. E. Rose.
John Murray Cleveland Beall, 46, Davidsonville, Md., and Anna Bryant Dorsey, 37, Annapolis, Md. The Rev. George B. Harrington.
Neill C. Murphy, jr., 23, Darlington, S. C., and Wilda Lucille Burbee, 19, 818 Whittier street northwest. The Rev. O. O. Dietz.
Hyman Lipon, 29, 519 Kennedy street northwest, and Estelle Orloff, 22, 407 Eighth street southeast. Rabbi J. T. Loeb.
Elwyn Burdette Bann, 24, 2015 First street northwest, and Ethel Angela Gray, 19, Hyattsville, Md. The Rev. J. Harvey Dunham.
Calvin Holloway, 23, 1237 Twentieth street northwest, and Mary E. Anderson, 27, 1436 Thirty-sixth street northwest. Judge Robert E. Mattingly.
Avert Adams, 22, 507 G street southeast, and Helen Louise Wood, 18, 628 C street southeast. The Rev. R. W. Rembert.
James William Martin, 23, 932 N street northwest, and Ruth Alberta White, 21, Covington, Va. The Rev. C. G. Murray.
Benjamin Williams, 48, and Sarah Gibson, 48, both of Campold, Md. The Rev. Wilson T. Jarboe.
Albert Coleman, 25, 907 V street northwest, and Ivera Estelle Hall, 29, same address. The Rev. Robert Anderson.
Monnies Schwartz, 40, and Gaybell Gannett, 23, both of Fredericksburg, Va. The Rev. J. C. Ball.
Willoughby B. Lindsey, 60, and Nellie E. Burgess, 40, both of McDowell, Va. The Rev. J. C. Palmer.
Franklin A. Steinko, 35, 110 Gallatin street northwest, and Elisabeth Caroline Orth, 26, 1510 Hamilton street northwest. The Rev. J. J. Queally.
John Joseph Foreman, 27, 525 F street northeast, and Agnes Marion Hart, 37, 1123 Owens place northeast. The Rev. A. P. Poore.
Herbert Earle Steele, 21, Lees Summit, Mo., and Carol Jean Goodwin, 19, St. Joe, Ind. The Rev. Carl C. Rasmussen.
Richard Powell, 22, 780 Irving street northwest, and Juanita Lewis, 19, 779½ Columbia road northwest. The Rev. Patrick Yancy.
John Edward Gray, jr., 23, and Blanche Jones, 19, both of Alexandria, Va. The Rev. K. W. Roy.

Marriage licenses issued in Alexandria yesterday included:
Daniel A. McKenna and Ida M. Lauderbach, both of Baltimore.
Thomas J. Irving and Mary L. Martin, both of Alexandria.
Lee C. Landing, jr., and Frances M. Cummins, both of Alexandria.
Marvin W. Jackson and Juanita White, both of Washington.
Thomas G. Marshall, of Catonsville, Md., and Marie H. Le Clair, of Baltimore.

Licenses issued in Arlington County:
Raymond Carl Plower, 23, and Alene Mary Clark, 22, both of 2808 South Fifth street, Arlington, Va.
William M. Shorter, 23, of 1243 Irving street northwest, Washington, and Irene Evelyn Robinson, 22, of 1822 Fifteenth street northwest, Washington.

Licenses issued at Rockville, Md.:
Richard Walter Allnutt, 29, Poolesville, Md., and Sarah Elizabeth Brown, 21, Barnesville, Md.

Milk Price Rise Confirmed by AAA

Price increases obtained by milk producers in the Washington Milk Shed without Federal support November 1 were legal, the Agricultural Adjustment Administration decided yesterday when Acting Secretary of Agriculture W. P. Gregg signed an amendment to the local milk-marketing agreement setting $3.24 per hundredweight as the minimum price that could be paid farmers.

Until yesterday the milk-marketing agreement set $2.82 as the minimum price for milk in the Washington "shed." The AAA had intended to raise that to $3.24 until the local milk-marketing agreement was declared unconstitutional. AAA attorneys were so busy checking points of law they didn't catch up with the price the farmers had obtained until yesterday, it was explained.

Body of Russell Ordered Exhumed

Los Angeles, Nov. 17 (U.P.).—Police tonight ordered the body of handsome young Reid Russell dug from its grave for examination of the bullet wound that ended his life two months ago, after a ballistics report indicated the young man may have been murdered.

E. C. Crossman, police ballistics expert, reported he was convinced the gun found beside Russell's body as it lay slumped in a garden swing in front of the Manhattan Beach home of Gouverneur Morris, noted novelist, had not been fired for a year.

Taft Will Reveals He Aided Artists

Chicago, Nov. 17 (AP).—Lorado Taft spent at least $250,000 helping young sculptors and planning a "dream museum" of comparative sculpture, members of his family disclosed today.

The famous artist left an estate estimated at only $10,000.

Mrs. Wallace Patient In Emergency Hospital

Mrs. Henry A. Wallace, wife of the Secretary of Agriculture, is undergoing treatment for a "slight" ailment at Emergency Hospital, it was learned last night.

Mrs. Wallace's name is not being carried on the hospital register and Emergency authorities said they were unable to disclose the nature of her illness. They did say, however, that they believe she is not seriously ill.

Secretary Wallace, his office said, has not been called back from Houston, Tex., where he has gone to address a farm meeting.

Coughlin Suit Dropped.

Cleveland, Nov. 17 (AP).—Attorney B. F. Sacharow, counsel for John H. O'Donnell, of Pittsburgh, announced today civil actions brought here and in Detroit against the Rev. Charles E. Coughlin and his National Union for Social Justice have been dropped because "the objective of dissolving the organization has been attained."

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Low Fares-Fast Service
From WASHINGTON DAILY

- THE TAMIAMI * Only one-night-out to both coasts and Central Florida. Lv. 2.00 P.M. Last trip, Dec. 9.
- HAVANA SPECIAL * Saves a day to all Florida—Havana, etc. Lv. 2.35 A.M. Arrives Miami 10 P.M. Famous lounge car.
- PALMETTO LIMITED Carolina—and Georgia resorts. Lv. 4.30 P.M. Thru sleeping cars to all points.

Additional Winter Trains

- GULF COAST LIMITED (Ext. Dec. 10)
- THE MIAMIAN * (Ext. December 10)
- FLORIDA SPECIAL * 50th Season (Ext. January 3)

*Over F.E.C. Ry. Jacksonville to East Coast points.

A Clean Ride On A Double Track, Rock Ballasted Railroad; Protected By Automatic Signals and Train Control.

SHIP YOUR AUTO—4 cents per mile. For conditions, ask ticket agent.

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Blue Ridge, Va., Hard

Hard Egg	$10.75
Hard Stove	$10.75
Special Furnace Size	$9.50
Special Stove Size	$9.50
Chestnut, $10.50; Pea,	$8.50

Buckwheat, $7.25
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Smokeless Egg, $9.50
Bituminous Coal Without Smoke or Soot. 80% Lump. $8.50
Blue Egg, $8.50
Hard-Structure Pa. Bituminous Makes Only Thin, White Smoke
75% Lump Coal, $7.50
50% Lump Coal, $6.75
Lump delivered in separate compartment from the fine—showing you get correct amount of lump.
Coal carried from truck to your coal bin; we do not dump it on curb.
Guarantee: If you are not pleased with our coal after burning it 48 hours, we will take it back and refund your money on portion not used.
Over 20,000 New Customers in 3 Yrs. in Baltimore and Washington.
There Is a Reason Why
World's Largest Retailers of Va. Anthracite.
BLUE RIDGE COAL CO.
Miners of Virginia Anthracite Hard Coal, Alexandria Rd., So. Wash. Va.
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Is it true what dey say about de Auto Show, mister? All I hear is "It's Buick Again!"

SEE BUICK AT THE AUTO SHOW
or at any Buick dealer's

Scarlet Fever Remedy Found, Physicians Told

New Drug Also Efficacious in Other Streptococcic Bacteria Cases.

By the Associated Press.

Baltimore, Nov. 17.—A new drug for the successful treatment of many cases of infection by streptococcic bacteria was reported today before the Southern Medical Association meeting here in its thirtieth annual convention.

Dr. Perrin H. Long and Dr. Eleanor A. Bliss, of the Johns Hopkins University School of Medicine, announced they had found it a specific chemical agent for treatment of the infection and had obtained good results in the treatment of scarlet fever, septicemia, peritonitis, streptococcic sore throat, and other infections caused by the "beta hemolytic" type of bacteria.

It also has been used with success in the treatment of puerperal, or childbed, fever; erysipelas, and arthritis due to the streptoccus bacteria, they added, and is now being tried on other bacteria.

The drug goes by the technical chemical name of "4-Sulphamido-Phenyl-2-Azo-7-Acetylamino-1-Hydroxynaphthalene 3, 6-Disulphonic Acid," and is injected in large doses into the blood stream or muscles.

Yaden Again Head Of Center Council

James G. Yaden was re-elected president of the Community Center Council last night in the Franklin School.

Yaden promised an intensive drive for larger Governmental appropriation for the District of Columbia.

Also elected by the council were Edith Grosvenor and George Beasley, vice presidents and Miss A. L. Goodwin, secretary.

H. A. Smith, assistant superintendent of schools, lauded the work of the council, saying "the Community Center is particularly valuable for the character training and the good citizenship that is developed by use of its leisure-time activities."

Bank Executives Paid $2,524,000 in Maryland

Baltimore, Nov. 17 (AP).—Maryland bankers in 292 separate institutions received a total salary of $5,881,564 in 1935, the census of business reported today.

Of this total amount, the 756 bank executives received total wages of $2,524,029 and the rank and file employes, 2,699 of them in the State, received wages of $3,357,535. The 292 banks covered by the figures had 3,455 employes, the census reported.

English Blast Kills 8.

Newcastle, England (Wednesday), Nov. 18 (U.P.).—Eight persons were killed and eight injured by a gas explosion in a tenement house here early today. Many others were slightly injured by the blast, apparently due to an accumulation of gas beneath the building.

J. B. Spaud
Claverhouse Imported Scotch Whiskey, all over 8 years old.... Fifth $2.39

Don't be miserable with EXCESSIVE ACID
... digestive upsets ... aches ... pains. Why be sick? ... Eliminate the excessive uric acid accumulations which may bring really serious trouble. Mountain Valley Mineral Water corrects acidity ... alkaline ... pleasant tasting ... helps the kidneys, too. Phone or write today for the pamphlet.
MOUNTAIN VALLEY WATER —from HOT SPRINGS, Arkansas—
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NOVEMBER 14th to 21st
Inclusive

DOORS OPEN
11 A. M. to 11 P. M.
ADMISSION
Daily to 6 P. M.. 25c
Eve. to 11 P. M., 40c
CALVERT Exhibit Hall
2701 Calvert St. NW.
Opposite Shoreham Hotel

Young Secretary Victim of Brief Amnesia Attack

A temporary attack of amnesia yesterday sent 19-year-old Anne Blunt, blonde construction company secretary, to Georgetown Hospital, then to the Police Women's Bureau and finally to bed at the home of her sister in Northeast Washington.

Miss Blunt hailed a taxi at Wisconsin avenue and M street northwest and told the driver she was ill. He took her to the hospital. There she was unable to remember her name, address nor whereabouts of friends and relatives. Hospital authorities called the Women's Bureau.

There, for several hours, she was questioned. She finally spoke the name of a friend. Policewomen took her to his home, where he identified her. Police called her sister, Mrs. Lucy Lee Garrison, 2333 Sixth street northeast, who took the girl home. A family physician ordered her to bed.

The physician, according to Mrs. Garrison, found a small bruise on Miss Blunt's head. He said she had apparently fallen. The girl vaguely recalled striking her head.

Miss Blunt, according to police, lives alone at 1201 K street northwest.

Murals Aid Art, Says Roosevelt

Decoration of public buildings with paintings and sculpture has the twofold purpose of cultivating the public's appreciation of art and providing new opportunities for artists, President Roosevelt and Secretary of the Treasury Morgenthau said yesterday at the opening of the Federal mural exhibition at the Corcoran Gallery of Art. The exhibition will continue until December 13.

Morgenthau, in his brief address read a statement by the President in which he expressed his pleasure that the exhibition includes the work of young and unknown painters and sculptors as well as established artists.

"It is clear," said the President, "that the extensive building of new courthouses, postoffices and other Federal buildings that come within the scope of the Treasury Department's activities brings with it an important opportunity for the artists of America to make our public buildings more beautiful with painting and sculpture."

For Rent:
FORMAL ATTIRE FOR DAY WEDDINGS
Cutaway Coat, Vest, Striped Trousers and complete accessories.
All New Suits—Any Size—Latest Style
M. STEIN & CO.
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Fresh Nuts Daily
National Peanut Corporation
705 15th St. N.W.
Between Natl. and Peoples Drug Stores. Only Washington Store.
Open Every Evening and Sunday

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THE REXALL DRUG STORE

OLD GOLD AND SILVER
will bring you
CASH AT SELINGER'S
Look for the big sign!
938 F STREET N.W.

Electrified Mileage

... clips time smooths the ride to New York

Forty trains to and from the heart of Manhattan ... smoother ... faster ... cleaner because they're all electrified. Comfortable, clean and quiet because they're air-conditioned. Only Pennsylvania Railroad offers so broad a service ... a train ready to take you when you're ready to go.

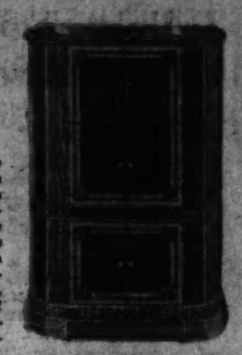
The CONGRESSIONAL ... 226 miles in 215 minutes. Lv. Washington 4:00 P. M. Ar. New York 7:35 P. M.

To BOSTON ... 3 through trains daily. The COLONIAL EXPRESS, The SENATOR, FEDERAL EXPRESS.

It costs so little by train—2c a mile in coaches—3c a mile in Pullmans (plus Pullman fare).

Pennsylvania Railroad
Safety first!

KITT'S for MUSIC



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is the indispensable musical instrument, giving you superb command of the world's finest music, plus radio entertainment. Only the exclusive Capehart record changer plays both sides of each record in succession, automatically reproducing complete operas, symphonies and album sets of music in their correct sequence. Come in for an audition. No obligation.

KITT'S
1330 G Street

Plans Announced On Channel Project

Plans and specifications for improvement of the long-neglected Washington channel waterfront were announced yesterday by E. A. Schmitt, senior engineer of the United States Engineer's Office.

Actual construction of the project, providing Congress appropriates funds, will begin next summer under the direction of Lieut. William J. Matteson, district engineer. Cost of construction will be $1,650,000.

The work will include a yacht basin to accommodate visiting craft; commercial piers and other necessary features.

Of the total construction cost, the District of Columbia will pay $339,000 for structures for its own use.

SEÑORES—Before Dinner Bacardi Cocktails After Dinner Bacardi Highballs
My famous Bacardi *Cocktail* is only the beginning. The *highball* hits a new high with Bacardi. Try it with soda or ginger ale. Get the true subtleties of its soft, round flavor. It's *that* quality which no one yet has ever imitated with success. So—first of all—be sure it's *Bacardi*.
Schenley Import Corp.
Copyright, 1936, Schenley Import Corp., New York
No imitation can achieve its flavor
ONLY BACARDI MAKES BACARDI
Rum—89 Proof

$2.16 AS LITTLE AS PER WEEK
ON MONTHLY BUDGET PLAN

BUYS THE NEW Essoburner
WORTHY OF THE MARK
ESSO

Installed now with no interruption to your heat supply.

Esso Marketers Oil Heating Division
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The *Essoburner* is sold, guaranteed, installed, serviced and fueled by the makers of Essolene.

Esso Marketers Oil Heating Division STANDARD OIL COMPANY OF NEW JERSEY

98 out of 100 Women say... "This Medicine Helps Me!"

By accurate record, 749,721 women out of 763,633 who report after taking the Vegetable Compound say that it helped them. If you are tired, run-down and nervous, give it a chance to help you, too. All druggists sell it.

Could Not Do Her Work

Mrs. Lillie Thompson of Bard, California is 47 years old. She was so nervous and rundown she could not do her housework. Had headaches and spent many days in bed. Much better since she took the Vegetable Compound.

Feels Full of Pep Now

Velma Tracy of Greystone, Rhode Island is a domestic. She got weak and tired from so much hard work. Lydia E. Pinkham's Vegetable Compound gave her new strength. Her nerves are 100% better and she has lots more pep.

Good For Weak Women

Mrs. Betty Smith of Cincinnati, Ohio spent four months in bed after her baby was born. Was too weak to walk across the floor. Took three bottles of Lydia E. Pinkham's Vegetable Compound and was soon up and doing her work.

Was Dizzy and Nervous

Evelyn Kelley is a threader in a lace mill at Pawtucket, Rhode Island. She found it very tiring work. She had nervous headaches and dizzy spells. Four bottles of the Vegetable Compound relieved all her troubles.

Had Fainting Spells

Mildred Dickerman of Nebo, Illinois used to have such cramps that she often had to be carried home from school. The Vegetable Compound relieved her. She wishes she had known about it long before she did.

For Hysterical Women

Mrs. Rose Zacks of West New York, New Jersey, was ill for months. Got down to 94 pounds and was ready to give up hope. Took the Vegetable Compound for three months. Appetite improved. Soon able to go back to work.

When Your Daughter Comes to Womanhood

Mrs. Maude Funkhauser of Worthington, Indiana was worried about her daughter Georgianna, age 17. She was pale and tired all the time. The Vegetable Compound gave her more pep. She is well and strong again now.

Tired, Worn Out, Had No Ambition

Mrs. Joseph Lefebvre of Summit Hill, Pennsylvania was all rundown and felt miserable. Since taking the Vegetable Compound she has gained in health and pep, has a good appetite and is enjoying life more than she has for years.

"All The Fun Was Gone Out of Life"

Says Mrs. Matushek of Chicago. She was nervous, had terrible headaches, was short-breathed and much swollen. The Vegetable Compound worked wonders in her case. She thinks it is a great medicine at Change of Life.

Get a Bottle NOW. It may be just what YOU NEED.

Lydia E. Pinkham's VEGETABLE COMPOUND

Inauguration Plans' Keynote Is Jacksonian

'Hermitage' to Be Reviewing Stand's Model; Elaborate Rites Urged.

The spirit of Andrew Jackson will pervade Franklin D. Roosevelt's second inaugural as President.

The President has directed that the reviewing stand in front of the White House, from which he will watch the inaugural parade, be modeled after the Hermitage, Jackson's old home in Nashville, Tenn.

There is every indication, too, that the multitudes expected here for the inauguration will be as jubilant as those which watched the doughty Jackson ride up Pennsylvania avenue in 1829 and 1833.

The President has no intention of letting a mob invade the White House and leave it a wreck as Jackson did, but he has agreed to a "parade of sorts" to enliven his inaugural on January 20.

The President discussed plans for the reviewing stand and the parade at his press conference yesterday.

Meantime it was reported the President hopes to appoint Rear Admiral Cary T. Grayson as chairman of his second inaugural, despite the fact that Grayson is now chairman of the American Red Cross.

Grayson was chairman of the inaugural committee four years ago, and the President was pleased with his work, particularly when he learned that the committee took in enough money from grandstand tickets and concessions to make a substantial contribution to Washington's charities.

Admiral Grayson sailed last week to attend the international Red Cross meeting. Whether the President names him to head the inaugural committee, it was said, depends on when he will be able to return.

President Roosevelt left last night for a cruise that will take him to Buenos Aires. He does not expect to name an inaugural chairman until his return, about December 16.

Malcolm S. McConihe, Democratic National Committeeman for the District, called at the White House yesterday to renew his request for an elaborate inaugural.

The forthcoming inaugural, despite the talk of "simplicity," promises to bring to Washington one of the greatest throngs in its history.

A lot of persons who have had experience with inaugural parades would like to see a shorter one than those which have moved up Pennsylvania avenue in the past. They would like to see it more compact and more colorful, for the benefit both of the marchers and the spectators.

At a meeting last night of the Democratic League of the District of Columbia in the Hamilton Hotel, it was voted to make the inauguration "the most spectacular and the grandest in existence."

"The Democratic League of the District of Columbia," said Arthur Clarendon Smith, the president, "will have a thousand marchers in line and ten floats."

Artillery Duel Checks Rebels, Ruins Suburb

Continued from Page 1.

fense leaders said, was first to occupy University City and the four streets in Cuatro Caminos.

Downtown Madrid was shaken throughout the day by artillery fire. Windows were shattered, showering pedestrians with fragments of glass.

One bomb tore a hole 30 feet in diameter in the pavement near the famous Prado gallery.

Nevertheless Madrid defense leaders said they are confident their militia will hold off the rebels and urged civilians to remain calm.

Bomb Fails to Explode.

"Madrid is a big place," said Gen. Jose Miaja, "it cannot be taken so easily."

The lives of a dozen inhabitants huddled in the basement of a six-story house in Luna street were spared when a bomb which crashed above them did not explode.

Pilots in the second raid picked out Preciados, San Bernardo, Amaniel and Santo Domingo streets for targets.

A government counter-attack was ordered on the rebel-captured British-American Nursing Home, half a mile from Cuatro Caminos square.

Protection to "women, children, aged and infirm," was offered today by the French embassy in Madrid.

Scouts Map Plans For '37 Jamboree

Anticipating the Boy Scout jamboree in Washington next summer, three officials of the Boy Scout headquarters in New York City yesterday established an office in the District Building under the wing of Commissioner George E. Allen.

The staff will be engaged throughout the winter and spring in seeing to it that all municipal preparations are made for the jamboree.

The Scout officials are Harvey Gordon, director of engineering; Ray H. Bryan, his first assistant, and Richard Sykes, his secretary. Warren H. Pratt, director of surveys, will join them December 1.

Help Kidneys

Clean Out Poisonous Acids

Your Kidneys contain 9 million tiny tubes or filters which may be endangered by neglect or drastic, irritating drugs. Be careful. If functional Kidney or Bladder disorders make you suffer from Getting Up Nights, Nervousness, Loss of Pep, Leg Pains, Rheumatic Pains, Dizziness, Circles Under Eyes, Neuralgia, Acidity, Burning, Smarting or Itching, don't take chances. Get the doctor's guaranteed prescription Cystex, the most modern advanced treatment for these troubles. $14,000.00 deposited with Bank of America, Los Angeles, California, guarantees that Cystex must bring new vitality in 48 hours and make you feel years younger in one week or money back on return of empty package. Telephone your druggist for guaranteed Cystex (Siss-Tex) today. (Adv't)

Wirephoto: Waits for 'Aunt Bessie'

Copyright by the Associated Press.

Mrs. Wallis W. Simpson, friend of King Edward VIII, as she waited at the station in London for the arrival of the Queen Mary boat train which brought her "Aunt Bessie," Mrs. D. B. Merryman, described as Mrs. Simpson's "favorite relative."

Mrs. Simpson Subject Raised In Parliament

Woman Member Asks Why American Magazines Were Censored.

Continued from Page 1.

Runciman, president of the British Board of Trade, she asked:

"Can the president say why, in the case of two American magazines of high repute which have been imported into this country, during the last few weeks at least two and sometimes three pages have been torn out? Can he say what is this thing which the British public is not allowed to see?"

"My department has nothing to do with that," Runciman replied tersely.

After the session Miss Wilkinson, nicknamed "Miss Perky," did not deny that she referred to the Simpson case when she posed her question, but added "as a Briton, I am not supposed to know anything about Mrs. Simpson."

She said that she had seen current issues of the magazine Time with pages ripped out and had been told that News Review had also been abridged.

The missing pages dealt with detailed accounts of the King's friendship with Mrs. Simpson.

Commons procedure prevented her from pursuing her questioning of Runciman, Miss Wilkinson said, but she would "put down a question" for Sir John Simon, home secretary, tonight, asking him "whether this censorship of American magazines is done by government authority."

She said she would ask for a reply from Simon on Thursday because she was planning to leave London next Tuesday night. Sir John is in charge of police and all matters of public order.

U. S. Boycott Urged.

By the Associated Press.

An American boycott of King Edward's coronation and "his proposed marriage to an American divorcee" was urged yesterday by Representative Cannon (Democrat), Wisconsin, first United States official to take formal cognizance of Great Britain's royal romance.

Cannon said when Congress convenes he will introduce a resolution asking the President to impose such a boycott.

Although the King's Maryland-born friend, Mrs. Wallis Warfield Simpson, was not named in the resolution, Cannon said she was the "divorcee" to whom he referred.

His proposed resolution described the coronation as "latent propaganda for monarchy."

"England is a defaulting debtor to the United States * * *," it continued, "and a debtor has no right to waste huge sums of money for needless display."

Cannon said he also will ask Congress to "discountenance" the presentation of American citizens to the King and Queen "while the American Ambassador stands by dressed in silk knee breeches."

'All Bridge Players Crazy.'

Hartford, Conn., Nov. 17 (AP).—Ely Culbertson, the bridge expert, classed himself today as "slightly insane." "All real bridge players are slightly insane, including myself," he said in an interview.

Thugs Rob Autoist Of Girl, Car and $15

Bound and gagged in the woods of Rock Creek Park, Walter T. Holt, jr., 28, of 1324 Quincy street northwest, lay helpless early yesterday while two youthful bandits robbed him of $15, his wallet and wrist watch and then drove away in his new car, taking his girl friend with them.

The girl, Miss Virginia Ash, 25, of 4616 Fourth street northwest, was driven around the park for nearly an hour before being released by her captors at Sixteenth street and Park road northwest, where she notified police.

Meanwhile, Holt managed to loose the bonds on his wrists and burn the bindings from his ankles with matches.

Holt told police he was driving slowly along Beach drive and was turning around when the men approached and asked if he could spare some gasoline. Both men then produced automatic pistols.

Miss Ash said one of the men kept her covered with a gun all during the ride and when she asked for a cigarette one threatened to "blow her brains out."

Falls Off Ladder.

Charles Harton, 53, of 1112 Sixth street northwest, was injured seriously yesterday when he fell from a 15-foot ladder while painting in the Senate Office Building. He was treated at Casualty Hospital for a spinal injury and internal injuries.

Right to Refuse Salute of Flag Legal, Says Suit

Father of Six Expelled From Oxon Hill School Files Readmission Plea.

August A. Ludke, of Oxon Hill, Md., whose six children have been kept out of school for refusal to salute the American flag, filed a petition for a mandamus writ yesterday, demanding their readmission.

The petition, filed at Upper Marlboro, Md., is based on the State and Federal constitutional guarantee of freedom of worship. The Ludke family are members of the Jehovah's Witness sect.

The petition cites the Declaration of Rights of the Constitution of the State, which declares in part "that "no person ought by law to be molested in his person or estate, on account of his religious persuasion or profession, or for his religious practice . . ."

It is also alleged that the school authorities have no power to expel students for refusal to salute the flag. If the State law holds that children must salute the flag, the petition avers, it is a violation of Articles 23 and 36 of the Declaration of Rights in the State Constitution and of the due process clause of the Fourteenth Amendment to the Federal Constitution.

Named as defendants in the suit are Superintendant of Schools Nicholas Orem; William T. Jobe, principal of the Consolidated School of Oxon Hill and Groves C. Kirby, Arthur J. Lovell and Joseph Sheriff, all members of the Oxon Hill Board of School Trustees.

The Prince Georges County School Board is expected to authorize its attorney, Waldo Burnside, to file an answer to the petition within the next two weeks. In that case, a hearing would be heard probably in December.

The suspended children are Ruth, 15; Francis, 13; Frederick, 12; Anna, 10; Walter, 9, and Esther, 7. Their refusal to engage in classroom flag-saluting exercises last spring resulted in a decision by the county school board barring them from attending classes.

At present the parents have set up a make-shift classroom in their home and are teaching the children themselves.

Attorneys for the Ludke family are Edmund Campbell and Frederick A. Ballard, of Washington, and John F. Lillard, of Maryland.

PERMANENTS
$5 value. Complete $1.50
$7.50 value. Complete $2.50
Written Guarantee With Every Wave
GRACE MARGUERITE
Open Until 9 P. M. 8Sterling 0845
Room 606, Woodward Bldg.
905 14th St. N.W.

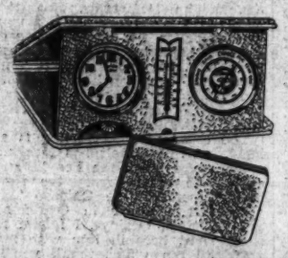
RESORTS.

Miami, Fla.

70° WARM IN MIAMI YESTERDAY

Camalier & Buckley

People Are Becoming Weatherwise



More and more are we realizing the pleasure of doing our own weather forecasting. With a few simple instructions it is remarkable the predictions one can make. At left, illustrated contains a Barometer Thermometer and 8-day clock with dates of month. In fine polished pigskin case $40.00

Specialists OSHKOSH Luggage

1141 Conn. Ave. Camalier & Buckley Fine Leatherware 2 Doors Above The Mayflower

Expert Repairing

WHO SILENCED THE STEEL BODY ?

It's the Big Surprise of the Auto Shows

and at every General Motors dealer

THE UNISTEEL TURRET TOP BODY BY Fisher

ON GENERAL MOTORS CARS ONLY:
CHEVROLET · PONTIAC · OLDSMOBILE · BUICK* · LA SALLE · CADILLAC*
*On the most popular models

Dear, dear! Now I won't have time to see the Auto Show! Oh well, they say that the whole story is "It's Buick Again!"

SEE BUICK AT THE AUTO SHOW or at any Buick dealer's

Prices Quoted Are Effective in Washington and Vicinity Until the Close of Business, Wednesday, Nov. 18th

Sanitary & Piggly Wiggly

DOLE PINEAPPLE

DOLE, the name that has grown famous in Pineapple products. This offer is on the flat No. 1¼ Can CONTAINING FOUR SLICES of Hawaiian pineapple. You'll surely want several cans at this savings.

No. 1¼ Flat Can 10c

Seasonable Values

Large Budded Diamond Walnuts ... Lb. 27c
King Cole Brazil Nuts ... Lb. 23c
Chocolate or Gum Drops ... Lb. 10c
Carpenter's Fresh Figs ... 8-oz. can 10c
Marvin Pitted Dates New Crop ... 7¼-oz. pkg. 9c
Calimyrna Layer Figs ... 1-lb. pkg. 20c
Fancy Evap. Peaches ... Lb. 15c
Fancy Evap. Apricots ... Lb. 23c
Package Sunsweet Prunes ... 2-lb. pkg. 20c
Phillips Tomato Soup 10½-oz. can ... 2 for 9c
Bulk Citron ... Lb. 25c
Pantheon Currants ... Pkg. 14c
Orange or Lemon Peel ... ½-lb. 15c
Glace Pineapple ... ½-lb. 22c

PORK LOIN ROAST whole or half Lb. 23c
Select Pork Chops ... Lb. 29c
End Pork Chops ... Lb. 23c
Fresh Hams ... Lb. 25c
Sanico Smoked Hams whole or half Lb. 27c
BREAST OF LAMB ... Lb. 10c
Shoulder Lamb Roast ... Lb. 17c
Shoulder Lamb Chops ... Lb. 23c
Rib Lamb Chops ... Lb. 29c
Loin Lamb Chops ... Lb. 39c
SANITARY'S SAUSAGE ... Lb. 28c
Lamb Patties 2 ounces each ... 6 for 25c
Hormel Bacon ... ½ lb. 18c
Briggs Pork Pudding ... Lb. 20c
Sanitary's Graded Franks Lb. 25c
BRIGGS SCRAPPLE ... Lb. 14c

IT'S NEW!
Its Flavor Delicious!

SANICO BACON

Sanico Sliced Bacon is graded U. S. No. 1 by the Bureau of Agriculture. It is well distributed with fat and lean and is wrapped in cellophane for freshness. For best results cook it slowly, turn frequently, draw off the fat and serve hot. Here's a dinner suggestion—Roll beef and bacon into cakes and fry.

We make this low price in order to introduce it to you. Why not try a package today—we know you'll like it.

½ lb. pkg. 18c

ROME or STAYMAN APPLES 4 lbs. for 15c

Original Bushel Basket, $1.49

Tender Broccoli . bunch 15c
New Cabbage ... 3 Lbs. 10c
Fresh Carrots . 2 bunches 15c
Crisp Celery .. 2 stalks 19c
Fresh Green Peas 2 Lbs. 25c
Rutabagas ..... 3 Lbs. 10c
Yellow Onions .. 4 Lbs. 10c
Red Sweets ..... 3 Lbs. 10c

Silver Slice Grapefruit No. 2 20-oz. Can 10c
Lang's Sauerkraut . . No. 2½ 27-oz. Can 10c
Kellogg's Whole Wheat Biscuits Pkg. 10c
Cigarettes Old Golds - Camels Luckies - Chesterfields - Raleighs 2 Pkgs. 23c Carton $1.15

SELECTED STORAGE EGGS Dozen 37c
LAND O' LAKES BUTTER 40c
SANICO BREAD 1-lb. Loaf 9c
SANICO FLOUR 12-lb. Sack 49c

Concentrated or Regular LARGE BOX 15c

Stokely's VEGETABLES

In Spotless Golden Enameled Lined Cans

Cranberry Sauce - - 2 17 oz. cans 29c
Stokely Pumpkin - No. 2½ 29 oz. can 10c

Kidney Beans 20 oz. can 10c
Cut Beets 20 oz. can 9c
Diced Carrots 20 oz. can 10c
Hominy 29 oz. can 2 for 19c
Mixed Vegetables 20 oz. 10c
Honey Ped Peas 20 oz. 18c
Party Peas 20 oz. 19c
Spinach 15 oz. 10c
Succotash 20 oz. 14c
Tomatoes 19 oz. 11c
Catsup 14 oz. 14c
Tomato Juice 50 oz. 20c
Tomato Soup 26 oz. 10c
Tomato Puree 11 oz. 5c
Turnip Greens 27 oz. 14c
Chile Sauce 12 oz. 17c

All Green Asparagus 10½ oz. can 15c
Medium Whole Beets 20 oz. can 2 for 23c
Tiny Whole Beets 20 oz. can 17c
Golden Bantam Whole Grain Corn 20 oz. can 14c
Golden Bantam Cream Style Corn 20 oz. can 13c
Country Gentleman Cream Style 20 oz. can 13c
Small Green Lima Beans 20 oz. can 15c
Tiny Green Lima Beans 20 oz. can 18c
Cut Stringless Beans, Wax or Green 19 oz. can 12c
Whole Refugee Beans 19 oz. can 15c

Baby Foods Nine Varieties - - - - doz. cans 85c
Tomato Juice - - - - 23 oz. can 10c

Hunt's Supreme FANCY FRUITS

Once tried—you'll insist on "Supreme"

"You Can't Fool Your Taste"

Hunt's Peaches Sliced or Halved No. 2½ 30 oz. can 15c
Hunt's Cherries Royal Anne No. 2½ 30 oz. can 25c

Halved Apricots 8 oz. can 9c
Halved Apricots 30 oz. can 21c
Whole Apricots 17 oz. can 15c
Whole Apricots 30 oz. can 25c
Sour Cherries 20 oz. can 13c
R. A. Cherries 17 oz. can 17c
Black Cherries 30 oz. can 29c
Kadota Figs 17 oz. can 15c
Fruit Cocktail 8 oz. 3 cans 25c
Fruit Cocktail 17 oz. can 14c
Fruit Cocktail 30 oz. can 25c
Fruit Salad 16 oz. can 17c
Fruit Salad 30 oz. can 27c
Bartlett Pears 8 oz. can 9c
Bartlett Pears 16 oz. 2 for 29c
Bartlett Pears 30 oz. can 21c
Italian Prunes 30 oz. can 14c
Spinach 27 oz. can 15c
Tomatoes 30 oz. can 15c
Seedless Grapes 8 oz. can 9c

Medium All Green Asparagus Tips 10½ oz. can 17c
Medium Natural Asparagus Tips 10½ oz. can 15c
Cut All Green Asparagus 8 oz. can 11c
Small All Green Asparagus 19 oz. can 23c

Hunt's Tomato Juice - 15 oz. can 7c
Hunt's Supreme Peas - 2 16 oz. cans 25c

The Washington Post

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(Published every day in the year.)

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TELEPHONE NATIONAL 4200.

Wednesday, November 18, 1936.

Ignoring A Death Trap.

A large part of the responsibility for Phillip D. Prather's fatal accident late Monday night rests squarely upon those District and Maryland authorities who have left a death trap on Massachusetts avenue at Westmoreland Circle. This is at least the second serious accident to occur at that spot in recent months. Fortunately the first driver whose car turned over there escaped injury. But miracles cannot be relied upon to save motorists from such a treacherous intersection.

Massachusetts avenue extended is a beautiful new highway designed to serve as an arterial road. Motorists driving into the city by this route discover, however, that it turns abruptly at the District line to skirt around Westmoreland Circle. Since the circle is merely an unfinished eyesore, devoid of anything to distinguish it from the roadway, the tendency is for motorists to continue straight ahead instead of making the turn.

Evidently that is what happened to Phillip Prather, whose taxi hit the curb and made a complete somersault. Driving in the dark, he had no adequate warning that he was approaching a traffic hazard. In these circumstances a circle becomes a menace of the worst possible sort. Drivers on Massachusetts avenue encounter two such death traps in a little more than a mile, although the abrupt obstruction of the open highway at the District line is far more dangerous than Ward Circle at Nebraska avenue.

The neglect of Westmoreland Circle is all the more striking because of the haphazard improvements that have been started but never finished there. At various times during the last year gangs of men have puttered around this unkempt spot, scraping it clean and then spreading top soil which last summer successfully produced a bumper crop of weeds. But not a shrub, tree or bush, nor even a strip of grass, has been planted to warn unwary motorists that they are approaching a dangerous hazard intersection.

Esthetic considerations alone should have brought about development of this circle long ago. Now that it has cost Mr. Prather's life, action is imperative. With all the useless work done by the WPA it is unpardonable that so obvious an undertaking should have been neglected to invite disastrous consequences.

An Important Mission.

The decision of President Roosevelt to make the opening address at the Buenos Aires conference is one which the American people will applaud without reservation.

In a very real sense that conference is the President's own creation. It was summoned at his suggestion. What is even more important, it was the Administration's steadfast practice of the "Good Neighbor" policy in this hemisphere which helped create that healthful spirit of good will and mutual co-operation without which this or any other international conference would be pointless.

As the Chief Executive of the world's most powerful nation, as a political leader whose prestige has been greatly strengthened by the emphatic vote of approval he received at the polls on November 3, President Roosevelt today is the cynosure of all eyes. More than any other individual is he in a position to dramatize the world's intense longing for peace and to give that impetus toward constructive action which is so sorely needed.

To be sure the deliberations at Buenos Aires will directly concern only the 21 republics of this hemisphere. Nevertheless they will be followed with interest and hope by the peoples of other continents. For in whatever direction the policies pursued by certain governments are moving, it is certain that no people really want war. If their memories of the struggle of 1914-1918 have grown faint, the Spanish tragedy has clearly brought home again the insensate horror, brutality and destruction of war—whether civil or international.

Of course peace, real peace, will not be brought about by one speech or by one conference. The difficulties in attaining the essential conditions of peace are enormous and not easily resolved. Yet President Roosevelt at Buenos Aires will undoubtedly be in a position to give a new lead to the forces working for orderly solution of international problems, to revive their hopes, to imbue them with new courage. He will, therefore, carry with him on his voyage to the Argentine capital the good will and support of all the world.

Insurance Or Doles?

In its criticism of the social security program, presented as part of the report to the Tampa convention, the executive council of the A. F. of L. has raised some valid objections to the present pay-roll taxes. If these levies attain the maximum rates now contemplated by law they will be an extremely heavy burden both upon industry and upon labor. As the A. F. of L. executive council points out, many wage-earners are not yet in a position to afford making substantial payments into unemployment funds or old-age pension reserves. But it does not follow that organized labor would be justified in repudiating that contributory principle which is the essential feature of a system of social insurance as contrasted with one of outright doles.

The present social security act has many imperfections, as even its warmest advocates admit. When it comes to be revised, the Federal Government may find it necessary to assume a larger share of the costs of old-age insurance. It is also probable that the pay-roll taxes will have to be reduced, or at least graduated to relieve workers in the lowest-income classes. Adjustment of the contributions exacted from employers may also be required to allow for great differences in the character of varying industries.

It is clear that industries with large pay rolls in proportion to total operating costs will find the present levies unduly burdensome. If the pay-roll taxes become exceedingly oppressive for these industries, as they undoubtedly will when maximum contributory rates are reached, necessary economies will tend to augment unemployment. Adjustments of detailed provisions of the act, however, can be effected without sacrifice of the contributory principles which is not merely a safeguard against waste of public funds but also an essential aspect of the insurance system.

If the entire burden of social security were to be assumed by the Government, as the executive council of the A. F. of L. proposes, the cost would still be largely borne by the workers, in the form of indirect rather than direct imposts. But they would no longer have earned the right to unemployment benefits and old-age pensions. The distinction between insurance and doles would be swept away and benefits could be sharply curtailed at any time an economical Administration felt such action desirable.

The higher morale of workers insured under a contributory system is an advantage that the A. F. of L. surprisingly fails to realize. Protection against wasteful management of the reserve fund is also afforded by a contributory system because it gives each insured worker an interest in the economical utilization of the reserves which he has helped to build up.

Unfortunately, the muddled and misleading attacks upon the social security program during the campaign have deepened the confusion which now predominates in the public mind. It is a pity that representatives of organized labor should seize the opportunity thus afforded to strike at one of the most vital features of the social security act. It would have been far more helpful if the A. F. of L. executive council had confined itself to constructive recommendations for revision of specific provisions of the law.

The Automobile Industry.

While Washingtonians are looking over the 1937 models at the automobile show, it is not out of place to consider the remarkable achievements of the motor industry. During the 36 years since the first national exhibition of "horseless carriages" the manufacture of automobiles has advanced steadily and rapidly to become one of the most important of America's industrial assets.

Before the World War the automobile was a luxury. Relatively few cars were produced, and, compared with present day models, the transportation service they rendered was decidedly inferior. But each year improvements were made while prices moved downward. So the demand for automobiles increased. During the last 11 years the price of the average car has been reduced $284. At the same time its style, comfort, efficiency and durability have notably improved. Medium priced models of 1937 offer more to the buyer than cars costing almost twice as much in 1928.

Special attention has been given this year to safety. Every new car now has an all-steel body, nonshatterable glass, efficient brakes and simple control mechanisms. Manufacturers have given heed to the public alarm over the appalling accident rate on our highways. In this respect the hardest part of the battle is yet to be fought due to the fact that machines can be adjusted to new conditions much more quickly than is the case with those who operate them.

It may be reasonably argued that the country would be better off if it spent more for education, home building, etc., and less for automobiles. But that does not detract from any of the credit due for the efficiency with which the motor industry has supplied the avid public demand for modern transportation. Indeed, a large part of the money now spent for motor cars might easily go into homes if the building industry could improve its product and reduce its prices as the motor industry has done.

Mass production of cars has built many individual fortunes, but it has also provided a tremendous amount of employment at good wages. By giving labor and the consuming public a large share in the economic benefits accruing from the 100,000 inventions that have made the automobile what it is, the motor industry has come to the front of mass production in a remarkably short time.

It is worth noting that this achievement might not have been possible under the present policy of taxing undistributed earnings. The growth of automobile plants, and the research which has produced the modern car, have been financed largely by the reinvestment of profits. If this levy stands it will obviously be more difficult to develop great enterprises from small beginnings. Nevertheless, the automobile industry remains a constant challenge to progressive business men to expand their operations by giving the public the advantage of increasing efficiency.

The Next Step In Housing.

Extension of the period during which the Government will guarantee mortgages through the FHA is desirable largely because the Administration has not yet formulated a comprehensive housing program. By facilitating the flow of capital into the housing industry at a time when building was at an extremely low ebb the FHA has rendered a useful service. But as soon as private agencies can satisfactorily take over this responsibility Treasury guarantees should be withheld.

The achievements of the large-scale housing division of FHA are especially promising. Washingtonians are familiar with the type of projects this division has made possible. In fact, 738 families are now occupying apartments in Colonial Village, just across the Potomac, at rentals averaging $13 per room per month as a result of FHA financing methods. There seems to be a good opportunity of developing projects of this sort in many communities where the need for good housing at moderate prices is acute.

A Nation-wide housing program commensurate with the needs accumulated during the depression is not likely to develop, however, until private agencies are more effectively organized to meet the demand. In Great Britain enormous sums of money are made available through the building societies, with interest rates at 4 to 4½ per cent. These societies occupy such a strong financial position that government-guaranteed mortgages are not essential. Home purchasers are able to acquire loans up to 70 per cent of the appraised value of the property, plus an additional 15 or 20 per cent where repayment of the latter sum is guaranteed by the builder or through insurance taken by the purchaser.

Although our building and loan associations are an important factor in the financing of home construction, they lag far behind England's housing societies. Their interest rates, both those paid to depositors and those charged to borrowers, are comparatively high. Some reductions are being made, however, and it is reasonable to suppose that as the associations extend the volume of their business they will be able to obtain and lend money at lower rates. Certainly that should be the case if the building industry can be organized to carry on large-scale operations carefully planned so as to protect home values throughout the life of the mortgages.

The Federal Housing Act provides for the creation of national mortgage associations to buy mortgages from lending institutions. It was believed that this means of liquefying mortgages would make banks and other lending institutions more eager to finance home building. At present, however, the banks have found guaranteed mortgages a profitable investment and are not willing to sell them. Consequently, no mortgage associations have been set up.

That very fact suggests that it should not be necessary for the Government to continue guaranteeing mortgages over a long period. Congress should therefore limit the operation of this provision to not more than two additional years. And the FHA might well narrow its activities to those sections where housing loans cannot be obtained at reasonable rates without a Federal guarantee.

It is time to shift emphasis from Government aid to strengthening of private institutions that are the backbone of the home-financing business. If the FHA is temporarily authorized to go forward, that is the logical direction in which its energies should be shifted.

Relative Values.

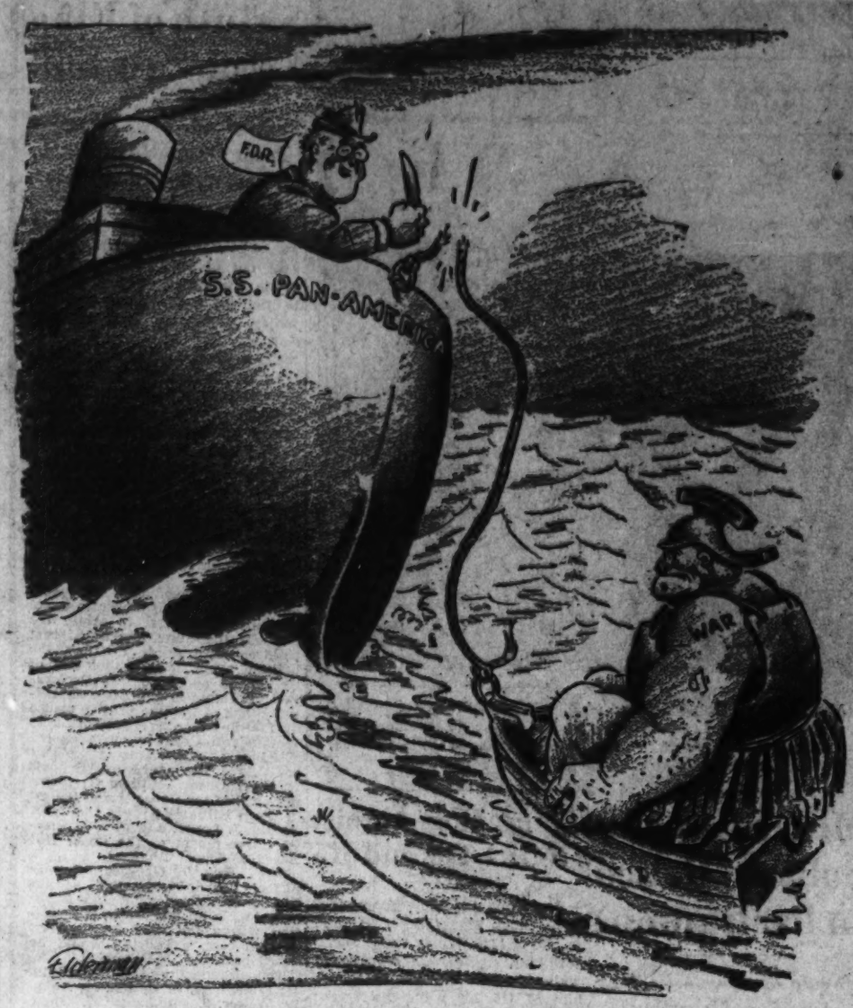
The mayors of the port cities affected by the widespread shipping strike, who came to ask President Roosevelt to intervene, were given a little sermon in relative values. This they may and may not appreciate.

As between this strike, they were told, and the peace of the world, which is what the President's visit to Buenos Aires is intended to foster, "the peace of the world is the more important of the two."

No doubt; no doubt. But the visiting mayors will not be blamed if they recall that Secretary Hull was recently held up for hours in New York harbor because of this same strike. And Mr. Hull's eagerness to do something constructive for world peace is as great as any other man's.

Fortunately, President Roosevelt will be spared such an experience. He is going to the Argentine on a battleship. But if he had to rely on the American merchant marine perhaps he would not be so sure of the secondary importance of the maritime labor strike.

A mad world it is. Up in Canada a bunch of women are going to court to find out which one has had the largest number of babies.



Mutiny On The Bounty.

Letters to the Editor

All communications must carry the writer's name and address, though pen names are permitted at the Editor's discretion. In fairness to other correspondents, brevity is requested. Letters are subject to condensation.

Roosevelt and Coughlin.

To the Editor of The Post—Sir: President Roosevelt won his re-election in the last weeks of the campaign. It was then he let go his blast against the overlords of industry, the economic royalists, the munition barons. It was the President's plea to the masses, that he would be the master of these men, which, together with billions of dollars for relief, won for him the greatest vote in our history. And when fair-minded historians write their versions of this they will say it was in reality a victory for Father Coughlin.

Father Coughlin parted with Mr. Roosevelt on two counts. First, he charged that President Roosevelt did not make good his promise to drive the money-changers from power over our Government. Second, he charged that President Roosevelt had abandoned the Constitution and was endangering the very structure of our Government when he brought the legislative and executive branches under his control; that the Government was becoming a Government of men and not of law.

Would to God we had more Father Coughlins among our Catholic, Protestant and Jewish religions. Then the workingman would not become the tool of the Communists, who say religion is the opium for the people to deaden them from the true conditions of their lives.

The politicians have failed. The clergy, who are independent of these elements that are keeping the workingman in a state hardly better than slavery itself, must answer the call in this grave hour and carry on where Father Coughlin has left off, demanding true social living justice for the common man.

AN AMERICAN CITIZEN.
Silver Spring, Md., Nov. 14.

President's Genealogy.

To the Editor of The Post—Sir: Delano is only one of a great variety of ancestral names in President Roosevelt's background. In 1933 Alvin Page Johnson published a book called "Franklin Delano Roosevelt's Colonial Ancestors," in which he calls attention to the large number of unrelated lines that came together in Mr. Roosevelt. I believe he says that the President is descended from at least eight passengers on the good ship Mayflower by both his parents.

The book is a delightful compilation of material in regard to the early history of families and localities all along our eastern seaboard. Instead of "Delano," Franklin Roosevelt might well have had in his name Cooke, Church, Tabor, Warren, Perry, Shaw or a myriad of other surnames of his family tree. Mr. Johnson says also that "the number and prominence of Franklin D. Roosevelt's ancestors who were more liberal than their contemporaries and ahead of their times is extraordinary."

If ever those activities of the D. A. R. should become so important, which is doubtful, as to need organized opposition, it might be well to form a society called the "Loyal Legion of Franklin Delano Roosevelt Cousins." It could easily outnumber them two to one!

POOR RELATION.
Washington, Nov. 15.

Robbery Squad Tactics.

To the Editor of The Post—Sir: What is the big idea back of the harassing of homeless men by the robbery squad of the police department? According to the press accounts, six patrol loads of unfortunate men were taken at early morn to headquarters and treated as if they were already criminals. They had not had a trial. They were not accused of any crime. Merely "suspected" of vaguely being connected with the many robberies lately. Common sense would tell us that people who steal would use part of the money to rent decent quarters.

This sort of thing is setting a dangerous precedent. I will admit there are too many robberies. But this is a poor sort of way to go about real detective work. I assume that there are some real detectives on the force. Is this their idea of sleuthing? If so, it is no wonder that they fail to get results.

ARISTOTLE.
Alexandria, Va., Nov. 16.

On the "Mandrake."

To the Editor of The Post—Sir: It was my intention to rush into print right after election and help you and all "Americans" and "True Americans" tell Mr. Roosevelt just what the Mandate From the People meant, and what he'd better do about it, b'golly.

But the truth is, I can stomach my colleagues in this advisory endeavour only if I have a couple of good, stiff slugs, and after a couple of slugs it becomes evident that one or the other of us must be nuts.

I shall bear with them, however, and until we get a newspaper here in Washington that more truly represents the ideals of those great Jeffersonian Democrats, Hamilton, Harding, Van Deventer, and a man in Montpelier, Vt., by the name of Butch, I shall bear with The Post, provided that you advise your proof and copy readers to delete the words, "Democratic leaders," in referring to the Smiths, Davises and Coxes.

The error of good feeling is at hand. Mr. Roosevelt has received a Mandrake From the People, and some free advice from the New York American, the Chicago Tribune and a paper in Oklahoma called Oolaga Oozings. I intend to stand right here in line with my grandchildren ("fine, thank you"), all ready to be called on for sober advice—unless The Post goes on publishing letters from Old Subscribers, who sign themselves

AMERICAN.
Arlington, Va., Nov. 14.

"Daring Proposal."

To the Editor of The Post—Sir: I have read with interest and enthusiasm the suggestion on your editorial page in the issue of November 13 that for a year the whole world should celebrate Horace's anniversary "in the way which he, himself, would have chosen."

This is the most daring proposal that has been advanced since the repeal of the eighteenth amendment, and its very naughtiness makes it the more enticing. Why not? Let's start today!

"Siccis omnia nam dura Deus proposuit."

Objections will inevitably be raised, and it will require some adroitness to overcome them. A show of military force may even be needed to stifle the W. C. T. U. However, there should be no real difficulty in securing acceptable substitutes for Falernian, and Hollywood could be called upon for help if there should be any shortage of Lalages.

F. P. S.
Washington, Nov. 15.

Farley's Opportunity.

To the Editor of The Post—Sir: The one great mistake the G. O. P. made was their failure to hire a clairvoyant like James Farley to give them the low-down on the outcome of how the election was going to wind up. All Jim Farley needs to do when he returns from Ireland is to hang out his sign as a clairvoyant; he will be a millionaire in less than six months.

W. H. JEFFERY.
Washington, Nov. 14.

Better Love Stories?

To the Editor of The Post—Sir: When the world needs bigger and better love stories, the U. S. A. will provide them. What other nation can match Hollywood, Mrs Simpson, and now young Roosevelt and the du Pont girl—Romeo and Juliet in modern dress?

RIVES MATTHEWS.
Hastings-on-Hudson, N. Y., Nov. 14.

History Of "Reprisals."

To the Editor of The Post—Sir: In your issue of November 13 your correspondent, Mr. Lanier, regrets Mr. Farley's assurance on the night of election that no one need fear "reprisals" as a result of President Roosevelt's re-election. Mr. Lanier suggests that this is the first time this thought has been advanced in America.

May I suggest that Mr. Lanier read his American history? He might begin with 1800 and cover, say, 25 years. I do not refer to the sugar-coated histories which are fed to school children, but to the living history of the times as it is found in the pamphlets, newspapers, cartoons, Congressional debates and other contemporary records which are available to Mr. Lanier right there in Washington. He will find that the thought and practice of "reprisal" is not at all new in American history.

If Mr. Lanier wishes more intimate knowledge than he can gain from the archives in Washington let him come to Massachusetts and Connecticut, where there is plenty of original historical evidence of the most cruel "reprisals."

Apparently Mr. Lanier did not follow the recent campaign on a national basis. If he had he would realize that this thought did not originate with Mr. Farley. During the last frenzied days of the campaign there were repeated suggestions on the part of some of our Republican friends that "reprisals" would follow President Roosevelt's re-election. It was to these unworthy pre-election suggestions that Mr. Farley was addressing himself. If Mr. Lanier knew him better he would know that the thought and practice of "reprisals" are no part of Mr. Farley's make-up.

ROBERT P. BUTLER.
Hartford, Conn., Nov. 16.

Horatian Mediocrity.

To the Editor of The Post—Sir: In your issue of November 13 one of your writers has called to your minds the 2,000th anniversary of the birthday of Horace.

The writer tells much of the inspired poet-philosopher's philosophy, whose creed, for the secret of life in living it, still continues to be read through countless generations.

Horace said to himself: "Happiness and misery are inside emotions, not outside facts; essentially then they are under my control. I can do nothing about what fate sends me, but I can do everything about the way I take what is sent. I can so order my own spirit that no matter how outrageous fortune is I can keep my balance within unmoved. Do you know, friend, what I feel, for what I pray? Not to waver to and fro, hanging upon the hope of the dubious hour. God may give this or that—life—wealth. I will myself make my spirit undisturbed." In an underlying thought he expresses himself, "They change their sky but not their mind, who run across the sea."

He urges one to live within careful limits, to contract one's desires, to forego mountain tops and perilous ecstacies, and choose forever and always safety first. Such is Horace's creed of golden mediocrity. One of his sayings, "Force devoid of intelligence falls by its own weight," seems peculiarly apt today.

ISABEL VICKERS.
Washington, Nov. 13.

The article referred to was reprinted in excerpted form from the current issue of the South Atlantic Quarterly, credit for which was inadvertently omitted.—Editor.

Strike Threat.

To the Editor of The Post—Sir: I am president of the Church-goers Union, Somnambulant No. 1. I do not like the neckties our pastor wears. I therefore call an absentee strike for next Sunday, beginning at 11 a. m.

In case this strike fails I will seek an amendment to the Constitution.

JOHN ELL.
Washington, Nov. 16.

Fair Enough

By Westbrook Pegler

All An Act.

THE engagement of Franklin Roosevelt, jr., and the daughter of a famous economic royalist is ground for suspicion that the recent Presidential campaign contained elements of that which in the prize fight profession would be called a mockery and a sham. It appears that while the du Ponts, of Delaware, were acting the part of sinister specters, twining their slimy fangs about the very wellsprings of the sacred heritage, and President Roosevelt was scorching the sordid vulture hip and thigh, friendship already had ripened into love as between two members of the families.

It was good campaigning, but it did give some of us a terrible start to hear them going on that way, and it will be reassuring to learn that they didn't mean it literally.

But that is the way it is in politics—politics and, I might add religion. They work on our hopes and fears with an eye to the dramatic effect, and when the act is over they walk off arm in arm with roguish laughter at us who thought it was a grudge fight.

* * * *

I should have known better than to take them seriously, because Mr. Clarence Darrow and the Rev. Clarence True Wilson, of the Anti-saloon League, taught me a lesson during prohibition which I thought I should never forget. To me Mr. Darrow was a hero because he despised and, I hope, violated the awful amendment and those who upheld it, whereas the Rev. Mr. Wilson was an evil creature because he demanded its enforcement. Eventually they were drawn together in a debate, which was all right with me because I felt confident that Mr. Darrow would annihilate the Rev. Mr. Wilson with his logic scorn and even hoped he might tap him one over the head with a quart for luck.

One night in Washington I mentioned this debate, however, and was greeted with harsh and condescending mirth by Mr. Paul Anderson, the journalist, who was an intimate friend of Mr. Darrow. Mr. Anderson said they had been going around the country debating for a long time and that they rode from town to town in the same compartment, getting their act in shape for the next appearance. The Rev. Mr. Wilson, he said, would drink his barley water or sarsaparilla and Mr. Darrow would drink what he pleased, but on arriving in the station one Clarence would get out at one end of the car and the other one at the opposite end.

* * * *

In pugilism if two lithe, lean bodies fight more than three or four times one of them usually changes his name for the next struggle for fame and fortune within the roped arena. Otherwise the customers raise the dread cry of "mockery" and "travesty" and the prize fight commission holds up their emoluments, to say nothing of the blot on the escutcheon of the sport.

I was in Tampa not long after my talk with Mr. Anderson and there met Mr. Johnny Cox, the prize fight manager, who had two welterweights in his room at the hotel, both of them held as collateral for the rent.

"We were going to have a contest in this town," Mr. Cox said, "but we got ruled out because they say we are an act, although those boys half kill each other every time they fight. But here is Billy Sunday doing a big business, and every night he puts on that wrestling match of his with the Devil. They each win one fall, then Billy wins the third fall, and then they pass the hat.

"I do not wish to blow the whistle on this Sunday," Mr. Cox said, "but if I ever saw an act that wrestling match is an act. I have seen it in Des Moines, Chicago, New York and a hundred towns, and it is always the same act, and Sunday carries the Devil around in his suit case.

"And anyway," Mr. Cox said, "my boys are always leveling even if we do room together to save expenses. But I know something about wrestling, and I know something about the Devil, and I am telling you that if this act wasn't an act the Devil would toss that Sunday clear out of the building."

"'Live and let live,' is what I say," said Mr. Cox.

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Did She Say "Boid?"

The golden notes of the wondrous voice of Enrico Caruso have been preserved by the graphaphone. Notable utterances of the great and some of the near-great will similarly be handed down to future generations. Now public school authorities in New York consider the value of recording spoken words because of the failure of many of them to measure up to official standards of pronunciation and diction in an enlightened city.

Applicants for positions as teachers are required, among other tests, to read aloud some printed passage. They are rated on the basis of pronunciation, diction, voice tone and voice quality. But the passage having been read, there is no record to show whether or not an applicant was fairly treated. Did he or she actually say "boid" for "bird"? Did "New York" become "N'York"? Nobody knows. There is no record. As a natural result, complaints of unjust ranking are many, so many, in fact, that the Board of Education has decided that something should be done about them.

As a result a committee has been appointed to investigate the various types of voice-recording devices. The Board of Education will have its records of bad English along with the good. After they have served their immediate purpose, the bad might be used in the schoolrooms as horrible examples of the way in which the English language should not be spoken. And the records of the other kind might be preserved to prove that it is unjust to little old New York to say that it has a language all its own.

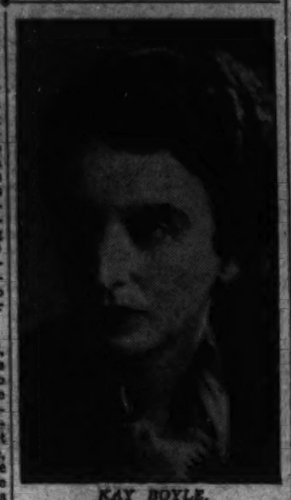
(Boston Transcript.)

Literary Experiment

By Dan Terrell

LITERARY experiments usually are interesting, whether or not they are successful as literature. The crime file about Bolitho Blane has bounded into the best-seller lists even though the jury is far from a unanimous agreement that a collection of burnt matches, stray hairs and similar data make superfluous the customary patter of the detective story. (Van Dine faithfuls, struggling hard, are said to find relief by reading odd pages of the Encyclopedia between clews.) "365 Days," to which the public's reaction is still a publisher's guess, joins Bolitho on the list of the fall season's notable trial flights.

Reading the introduction to this volume you are impressed: here is something really different, an attempt to picture a year of modern times by capturing in print typical incidents of its 365 days. Here is a book you can take down from the shelf for the next generation and say (with a tentative tug at your beard): "Read this with attention and find out what life was like back in the Good Old Days after the depression." These are reactions to the introduction, let me repeat; a foreword in which the three editors tell how they clipped headlines from hundreds of newspapers, assigned the most provocative to various writers (100 in all, including Anonymous) and requested one (1) page of copy inspired by each particular headline. The result is, naturally, 365 sketches, designed to sum up "a moment, an event, or a personality."



KAY BOYLE.

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FROM the reviewer's standpoint, the confusing thing about this book is that it inspires too many different reactions. (Nice books should arrange to have themselves summed up with neat, decisive sentences that put them just where they belong.) For example, "365 Days" would make a sure springboard for a dive into the waters obscuring the sketch and its place in literature. The same book might, on the other hand, be described merely as the answer to the Christmas wish of the short, short-story fan. Or, adding a touch of Heywood Broun, you might supply the editor with a fine discourse on social conditions as they are reflected here.

One certain reaction, however, is that "365 Days" is not the kind of a book to settle down with by the fire and read through the evening. Miss Boyle and friends have contrived an ideal volume for the night table, but for a good, solid evening's reading you had better take "G— W— T— W—." The sketches in this book however interesting they may be in themselves, have nothing to bind them together and carry you forward except their place in the year 1934. Hardly does an interesting character appear than you have lost character, country and incident in Time, which (as we are told) Marches On.

Take away plot and character development from a book intended to interest the general reader and what is left (if there is anything left) will have to be unusual indeed to keep you turning the pages. I am not so certain that Miss Boyle and her co-editors have succeeded; at least there are times when this book is something less than entirely satisfactory. Perhaps it would be fairer to say that the results are uneven. Out of every month, there are sketches that easily establish the desired mood or convey the intended scene or situation. Others are far from the little gems the editors devoutedly wished—a hardly surprising result.

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AS for the next generation, it would seem that they might get a better impression of their forebears' conduct in an unwieldy world if they read a collection of Westbrook Pegler's columns, some of Mr. Dos Passos' work (he chooses headlines and incidents for his trick effects better than do these editors) and perhaps even a dash of Richard Sherman, a slightly sentimental gentleman whose well-contrived short stories appear in the Saturday Evening Post instead of Le Petit Parisien, where some of these "Days" already have been published. Mechanically, it could be wished that the headline that inspired each page of copy could have been placed with it, instead of far in front—making necessary a lot of thumbing back and forth to establish all the essential relations between date and data.

As to the sketches themselves, it is easy to recall the one about the two dwarfs and their difficulties with a conductor about half-fares; the doctor who was too much alive in his English hospital; Insull on shipboard; the entertaining Japanese, who drank nothing but beer for eight years—every reader will stumble across several dozen of particular interest and entertainment value. Honors will go, doubtless, to Miss Boyle, Mr. Vail, Bob Brown and William Saroyan, who are represented with some of the most attractive pieces. This reader's chief indignation is being held for a John Cooper, whose contribution (with an Alaskan setting) is a retelling of a smoking room story too old even for the Gayety.

"365 Days" will probably find an interested audience of those who like their stories brief; certainly it deserves attention as an experiment which was well worth the trying, even though it will probably not be repeated.

BOOKS

A Mid-Week Review of Current Publications

Why the U. S. Went to War

Newton D. Baker Discusses Inevitability of Our Participation.

By Allen W. Dulles.
Director, Council on Foreign Relations. Co-author of "Can We Be Neutral?"

NEWTON D. BAKER.

NEWTON D. BAKER has told us the story of our entry into the World War from the background of personal experience. He remembers how he felt as the drama unfolded itself and he describes how the American people felt and why. Further than that he has brought together the historical source material which was studied by the President and the State Department, to show how and why each step followed the other, inevitably and inexorably, until even Bernstoff as he received his passports bluntly declared, "There was nothing else left for the United States to do."

Mr. Baker shows that from the outset of the war in 1914 we set our course, and certainly in those days it seemed to be the logical and natural policy for a self-respecting people to follow. That course was the defense of rights we had cherished since the Nation was founded. We demanded that those rights be respected. Where property only was affected and monetary damage would right the wrong, we protested but did not threaten; we prolonged the debate and did not force the issue; where the lives of our citizens were involved we said that we would hold the belligerents strictly accountable. Here money damages could not suffice. When Germany declared that as a matter of governmental policy she would deny us those rights, we went to war. As Bernstorff said, we could not have done otherwise. In 1917 practically no one, whether American or German, reached any different conclusions as to the answer the United States Government would give to this challenge.

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BUT today we are inclined to forget this and it is for this reason that Mr. Baker's calm and logical presentation of the facts is so useful. We have had our fill of post-war orators and writers with the prescience which comes from hindsight. These people now tell us how foolish we were to have been lured into war by propaganda, munition makers, exporters and bankers, who subtly influenced a sentimental and gullible government.

If any presentation of facts could dispel such a cherished misconception Mr. Baker has done it. He is able to bring the authority of personal knowledge of what took place in the inner circles of the Government without breaking any confidence. He recognizes that economic factors played a part and an important one. However, it was not the special interests of bankers or munition makers but the general economic welfare of the United States which influenced the Government, if in fact it did not force it, to refuse to acquiesce in the suppression of American trade. It was not trade in munitions but trade in the products and materials forming the backbone of American agricultural and industrial life which the Government was trying to protect, and here was an interest which neither Congress nor the people would then have permitted the Government to sacrifice.

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AS to propaganda we might have forgotten, unless Mr. Baker had reminded us, that in 1916, more than two years after war had broken out and the propaganda machines had done their worst, the attitude of the President toward Germany was so calm and detached that he was actively working to bring about a negotiated peace. At that time, only a few months before Germany forced us into the war, the attitude in American governmental circles was more aroused at British interference with our trade than against any action by Germany, which had temporarily abandoned its attack on American commerce.

It was in December, 1916, that Woodrow Wilson thought he saw the first real chance since 1914 to accomplish his most cherished ambition of acting as the impartial mediator of a "peace without victory." Here again the testimony of Bernstorff is significant. In his "Memoirs," which appeared here a few days ago, and after Mr. Baker's study was published, Bernstorff described the unrestricted submarine warfare as "a declaration of war against the United States." Then he proceeds to show that "propaganda against Germany did not precipitate the war, as can be chronologically proved." And he brings out, as Newton Baker has done, that official relations between the United States and Germany were on an even keel during the months which preceded the attack on American commerce in February, 1917.

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IT was not a part of Mr. Baker's task to suggest ways and means of keeping out of future wars. He indicates, however, that we will not necessarily accomplish much along these lines by attempting merely to be wary of propaganda or by throttling our bankers and munition makers. "War prosperity," that is, the prosperity we might squeeze out of other people's wars, he recognizes to be expensive and unreliable. But he fears that neutrality legislation which "looks to isolation and complete trade abstention" may be asking more than our people will be willing voluntarily to give under the pressure of the distress which might follow the economic dislocation incident to war.

If there is to be a general war, our chances of keeping out of it will be improved if we can get rid of some of the popular misconceptions as to why we went into the last war. Mr. Baker's book should help us to do this. As he clearly shows, we went into that war for idealistic and not for materialistic reasons; we went to war to protect what the Government and our people felt were principles and rights of vital importance—first of all to ourselves and then to civilization. Even disillusioned as we are over the results of the last war, we still have a good deal of idealism which may yet get us into trouble. But if we were not both an idealistic and an impulsive people our future as a nation would be indeed gloomy.

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AS to the second primary cause of war, the defense of rights, here at last we may have reason to reconsider some of the principles on which we based our policy in 1914. If the country is really willing to renounce its trade with Europe if Europe goes to war, and to accept the moral and economic consequences of such a withdrawal, for it would be both humiliating and costly, we will certainly have a better chance of staying clear of war. Will we do it? Mr. Baker, drawing on his intimate experiences of the problems we had to face in the last war, inclines to be skeptical of our readiness to pay the price of isolation.

I admit to being prejudiced in favor of the point of view expressed in Mr. Baker's book. We have been hearing from so many sources that all our best minds were deluded in 1917, that it is a real relief to see the reasons for our action put down in black and white and to find that, after all, there was method and principle in what is now described as madness. Further, Mr. Baker helps us to realize that the same emotions and the same impulses which led us into war in 1917 are still a part of the make-up of the great bulk of the American people, and that we shall have to think deeply and plan carefully to find a course whereby we can both save our self-respect and keep free of future wars.

"WHY WE WENT TO WAR," by Newton D. Baker. Harper's, $1.50.)

Novel by a Poet

By Harrison Morgan.

BRITAIN'S Poet Laureate John Masefield has bumped into the class struggle.. It is, though, but a side swipe; he looks at it after the brief contact has ended, through the wrong end of a telescope and places it gently and irreproachably in the second half of the last century.

Robert Frampton Mansell, protagonist of Mr. Masefield's latest offering, "Eggs and Baker," is a kindly baker in the little town of Condicote. He and his wife are good Puritans who make the mistake of refusing to turn their eyes away from the ugliness of poverty with the pat excuse—the poor are always with us. Mansell writes to the papers and distributes pamphlets on the subject of the local slums, aptly called Muck Alley and Fever Alley. Worse than this affront against good taste, he is friendly with a foreign agitator, Comrade Engles.

JOHN MASEFIELD.

The jacket blurb on this little novel tells us "what he says has a penetration that bites to the bone." That unfortunately is a bit far-fetched. The poet laureate, even in the twentieth century, could hardly be expected to write so penetratingly on the subject of the injustice of the court of Her Majesty the Queen. The tale is a pleasant one, in spots, but altogether is so gentle that the reader's bones come through without a bite.

It would be pleasant to be able to recommend this book at least as a light tale with which to pass an hour or two. But most of it is dull, particularly the long drawn out trial of the Magpie and the real murderer, and there are too many interesting books still waiting to be read. Certainly Mr. Masefield did not intend to have this counted as a significant novel. It isn't.

"EGGS AND BAKER," by John Masefield. (Macmillan Co., $2.50.)

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Book Ends

By Bett Hooper.

At the Book Fair last week in New York City, the ninety-first person to guess which book the dart would point to on the Morrow "Book Wheel of Fortune" was Mary Roberts Rinehart . . . You guessed it . . . The prize was a book . . . Who said coals to Newcastle?

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In connection with their publication of "British Authors of the Nineteenth Century," the H. W. Wilson Co. announces a prize contest . . . The contest consists of 100 questions based on the lives and works of authors included in the book and the first prize is $10.00 and a copy of the book . . . Write to H. W. Wilson Co., 950 University avenue, New York City, for questions . . . Question No. 72 is "What poet opened his wife's grave in order to recover (and publish) the poems he had buried with her? . . . Another one is "Who wrote 'Twinkle, Twinkle, Little Star'?" . . . I didn't know anybody wrote that . . . I thought, like Topsy, it just growed . . .

BETT HOOPER.

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Random House, publisher of the English translations of the "Babar the Elephant" books, will be the exclusive American agent for the original French editions of "Babar" beginning late this fall . . . The Random juvenile department is planning a new campaign to make "Babar the Elephant" a National figure in 1937 . . . Mr. Hamilton, please copy . . .

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Bennett Cerf wrote a jacket blurb for Gertrude Stein's new book, "The Geographical History of America," in which he frankly admitted that he didn't have the vaguest idea of what she was talking about . . . That was some gesture, considering he was the publisher of it . . . But apparently Gertrude the Stein didn't mind, because she promptly wrote him, "Your blurb made us giggle and we are so pleased. It was just right and just as sweet as you are and that is mighty sweet" . . . Well, that makes sense as far as I can see . . . But wait, there was a postscript . . . "Thornton Wilder wrote just the right introduction, and my text I do like and if only they all will feel that way about it it might be a universal bedside book!" . . . It ought to at that . . . Because I've never met anything like it outside a nightmare . . .

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Doubleday, Doran exhibited a book at the Book Fair of which only 12 copies have been printed . . . It is believed to be the work of Lawrence of Arabia, though it is published under the name of Aircraftsman Ross . . . Each copy sells for $500,000 . . . Put in your order now and avoid the Christmas rush . . . The catch: Its contents may not be divulged until 1950 under the terms of Ross' will . . . Just put a sticker on it: "Do Not Open Until Christmas, 1950" . . .

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If any of you plutocrats are contemplating a trip to Japan, here's some advice . . . Rules, intended for English-speaking automobile tourists in the land of the Rising Sun, are printed in the current issue of "American Speech" . . . Rule 1: "If pedestrian obstacle your path, tootle horn melodiously . . . If he continue to obstacle tootle horn vigorously and utter vocal warning such as hi, hi . . . Rule 2: If wandering horse by roadside obstacle your path, beware that he do not take fright as you pass him . . . Go soothingly by, or stop by roadside till he pass away" . . . Suggestion for Washington drivers . . . Substitute the word "pedestrian" for "horse" in Rule 2 . . .

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Only . . . more book-shopping days until Christmas . . . You figure it out . . . After all, that's not a part of my job . . .

Books for Dog-Lovers

These Stories of Fact and Fiction Will Delight Fanciers and Laymen Alike.

"VALIANT DOGS," compiled by Frances E. Clarke. (Macmillan Co., $2.50.)

For those who like both books and dogs, I can heartily recommend "Valiant Dogs," a collection of stories made by Frances E. Clarke. This book should really be a great help to some of us who are already wondering what we shall give Uncle Jo or Aunt Matilda for Christmas, for Miss Clarke has included both funny stories and sad stories. The only prerequisite for the collection is that each story must center around a dog.

It is really amazing how many well-known authors, outside of Albert Payson Terhune, have written about dogs. John Galsworthy tells how Aunt Juley introduces a dog, a stray at that, into the dignified household of Timothy Forsyte; while Dorothy Dunbar Bromley, a New York columnist, contributes an amusing and edifying piece on a "Dog's Life in Paris." Even a political story is included in Philip Curtiss's "The Honorable Charley," a tale of a mongrel, who practically put himself and his master into the Governorship.

Others who have stories included in the compilation are Thomas Boyd, Stephen Crane, Anatole France, Richard Le Gallienne, Booth Tarkington, Hugh Walpole, Alexander Woollcott and Albert Payson Terhune. And, of course, the book concludes with Senator George Graham Vest's famous "Eulogy on the Dog."

"DOGS, THEIR CARE AND TRAINING, BREEDS AND SELECTION," by Alfred W. Meyer, D. V. M. (Whittlesey House, $2.50.)

"How shall I feed my dog? What shall I do if it gets sick?" These are two of the most frequently heard questions when a puppy, be he pedigreed or mongrel, is added to the family. The average person with his first dog is like a mother with her first baby—prone to worry and inclined to follow the advice of anyone who once owned a dog. For all such people, I heartily recommend "Dogs—Their Care and Training, Breeds and Selection," by Alfred W. Meyer, D. V. M.

Dr. Meyer, who is a well-known New York veterinarian and the author of a daily column in one of the leading New York newspapers, does a thorough and competent job in this book. After more than 15 years in meeting breeders and veterinaries from many cities, after having bred and shown dogs myself, I couldn't find much to disagree with in "Dogs." It tells you how to select a breed for the purpose you wish, how to feed it and take care of it in health and sickness. It gives the symptoms of practically every known disease of dogdom, with advice how to treat such diseases, when to call in a veterinary and what to expect.

Dr. Meyer even goes beyond this and adds a chapter on breeding in case one wants to raise puppies and a chapter on teaching show manners to future contenders for blue ribbons on the show bench. In addition, "Dogs" contains 32 photographs of the outstanding dogs of recent years by the veteran photographer of the American Kennel Club, R. W. Tauskey.

RUTH MANSFIELD.

Parallel Reading

The Town Hall of Washington began its series of forum discussions on Sunday, November 15, at the Shoreham Hotel at 8 o'clock. Dr. George F. Bowerman, Librarian of the Public Library, has compiled a list of publications pertaining to these lectures which will enable Town Hall audiences to follow a course of parallel reading throughout the season.

November 22 — Salvador de Madariaga. "The Future of Liberty."

Ellis, Havelock. "The Soul of Spain." Houghton, 1908. $3.50. G40.EL55s.

Gannes, Harry and Repard, Theodore. "Spain in Revolt." Knopf. 1936. $2.

Madariaga, Salvador de. "Spain." Scribner, 1930. $5. F40.M26.

November 29—Agnes MacPhail. "Canadian-American Relations."

Falconer, Sir Robert A. "United States as a Neighbor," from a Canadian point of view. Cambridge University Press, 1925. $3. JU83.F183u.

Keenleyside, H. L. "Canada and the United States; some aspects of the history of the republic and dominion. Knopf, 1929. $4. JU83.K258. Problem."

December 6. Homer S. Cummings. "The Federal Government and Its Relation to the Crime Problem."

Bates, Sanford. "Prisons and Beyond." Macmillan, to be published October, 1936. $3.

Cooper, C. T. "Ten Thousand Public Enemies." Little, 1935. $3. IC83.C787.

Cummings, Homer S. "Federal Justice." Macmillan, to be published December, 1936. $5.

Government Publications

Many Washingtonians became acquainted with the work of L. F. Schmeckebier, of the Brookings Institution, through his study of the District's government. Others have found useful information in his "International Organizations in Which the Government Participates." His latest volume, just published by the Brookings Institution, is devoted to "Government Publications and Their Use."

Government publications, taken as a whole, constitute an immense library covering many diverse fields. Without some practical guide, the average person is likely to find this mass of information quite baffling. Mr. Schmeckebier has brought together in one volume a store of data on indexes and guides to Government publications as well as comments and advice of his own designed to help librarians, writers, investigators and students who use those publications.

"GOVERNMENT PUBLICATIONS AND THEIR USE," compiled by L. F. Schmeckebier. (Brookings, $3.)

Bits of Gold

"RESTLESS ANCHOR," by Wendy Marsh. (The Greystone Press, $1.75.)

This restless anchor catches in some seldom sounded depths and, as it is weighed, brings up bits from lost vessels, some almost forgotten despite the gold they carried. The unvoiced griefs and difficult courage of women who have loved and been left are spoken by Miss Marsh with a certainty which, it seems, can come only from intimate experience. She also comments on several women in history, as well as the scene about her and abstract qualities.

This writing is not a symbolistic maze. The author is so clear that there is no confused wandering in a labyrinth of words, and yet the phrasing is so cleverly far-reaching that feeling follows feeling as the ripples on the surface when anchor is dropped in quiet waters. Miss Marsh achieves an exquisiteness of expression, but neatly sidesteps preciousness. This is gentle poetry, though so do not seek robustness in it; it is more contemplative of things past than rousing for future frays.

Those people who believe that wit and aptness are limited to a sparkling handful should lose no time in becoming acquainted with this scintillating addition to that group; but this is more than versifying; it is poetry, and quotable at that.

RAE LEWIS.

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SEVEN PILLARS OF WISDOM

By T. E. LAWRENCE

THE SEVEN PILLARS OF WISDOM for years has partaken of the sensational and legendary which surrounded everything that Lawrence did. Lawrence finished it during six months of writing at the Peace Conference in Paris. Close to 250,000 words had been written. Then one day while he was changing trains at Reading Station near London, he left this manuscript unguarded and it disappeared. It has never been recovered.

Within a few months he rewrote a second draft in 400,000 words; but his style was careless and realizing he would never be satisfied with it, a year later characteristically he burned the entire manuscript. The third text was begun at once and was composed with great care. It is the present one. It was privately printed in London and fabulous sums were said to have been paid for the few copies sold in England. Twenty copies were printed for America, to retain copyright here, and the price of these was set at $20,000 apiece. Upon his death, last year, the unexpurgated text was given to the world.

"Lawrence was not writing a history in this book. . . . The stream of explanation and narrative is made up of many elements. There are studies of Arab history and Arab character, the latter brilliant in the extreme, and pen portraits of Arabs, Turks, French and British leaders of extraordinary wit, shrewdness and power, and these and much else are floated on a narrative of adventures that are terrible, humorous, exciting to a degree unequalled in our time, enriched by descriptions of the desert, of Arab life, of the backgrounds of critical action, many of which are beautiful in a high degree, real masterpieces of English prose. . . .

"But this is only one strand of this great book. . . . The other is philosophical, but in no abstract sense. It is the meditation, often agonized, sometimes profound and occasionally petulant and despairing, of a leader torn between duty to his conscience and duty to his cause, of a Hamlet uncertain of the worth of his every action. . . . This is the memoir of a genius recording what he believed to be his failure as well as what he knew to be his triumph. It is an inextricable mixture of a human document, pure literature, philosophy, adventure, a history and a confession."

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If, after reading the booklet, you decide to join the Club, the free copy of SEVEN PILLARS OF WISDOM being reserved for you will at once be shipped to you.

Here is a very interesting fact; over 125,000 families—composed of discerning but busy readers like yourself—now get most of their books through the Book-of-the-Month Club; and of these tens of thousands of people *not a single one was induced to join by a salesman;* every one of them joined upon his own initiative, upon the recommendation of friends who were members, or after simply reading—as we ask you to do—the bare facts about the many ways in which membership in the Club benefits you as a book-reader and book-buyer.

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Rebel Aviators Inflict Heavy Damage in Suburbs of Madrid

The Post is the only daily morning paper in W ashington with A.P. WIREPHOTO Service.

Associated Press WIREPHOTOS.

GETAFE, SPAIN. Insurgents found this Spanish town, 8 miles from Madrid, almost completely devastated. Site of the principal airport, rebel airmen had bombed it during drive on Madrid. (Right) Madrid ministry of state issued this photo showing bodies lying in the municipal morgue of the Spanish capital after 95 persons were killed in air raid.

Associated Press WIREPHOTO.

PLAN WEDDING. Peggy Hopkins Joyce, four times a bride, and Vivian Jackson, 30-year-old amateur jockey, her husband-to-be. Photo made during race meet at Cranleigh, England.

Post Staff Photo—Klemm.

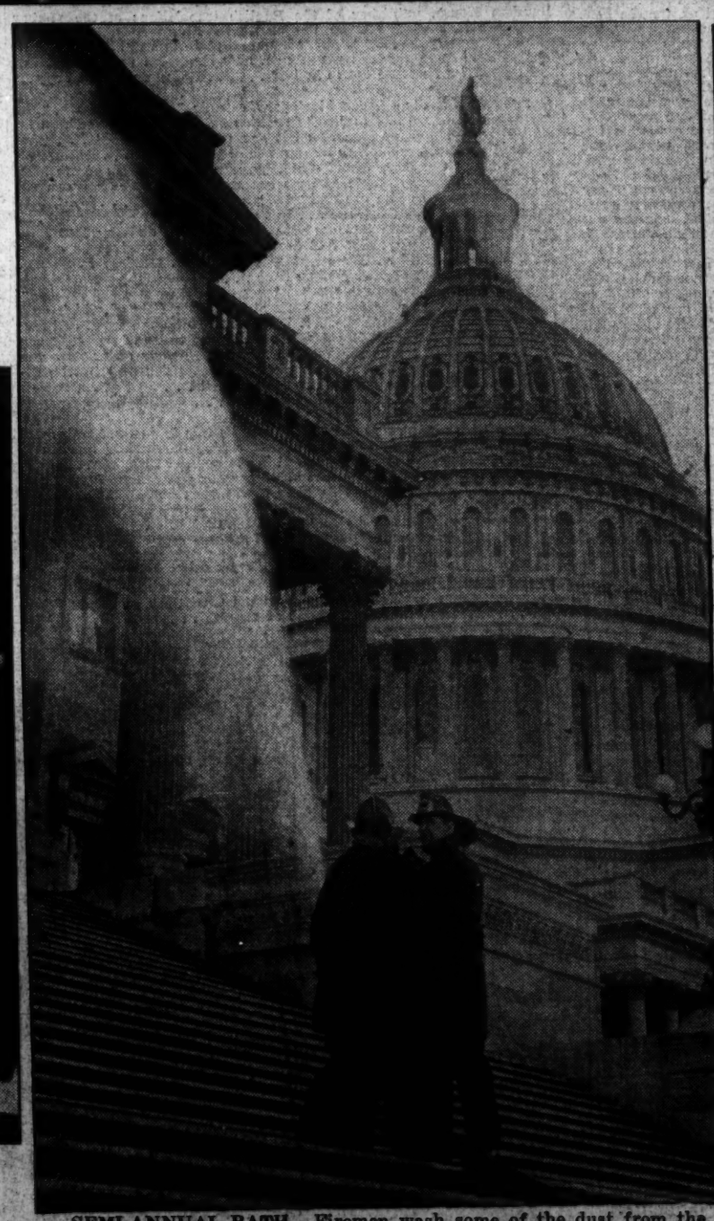
TRAIN DERAILED. Seven persons were known to have been injured and scores of others shaken when "The Diplomat," crack N. Y.-St. Louis train, split in two near Hyattsville, Md., last night, the rear six cars leaving the tracks. Rails were torn up and the cars were thrown sideways against an embankment. Railway officials are investigating the cause of the accident.

Underwood & Underwood.

PLAN MARRIAGE? Lily Pons, diminutive opera star, and Andre Kostelanetz, radio orchestra conductor, whom, she said yesterday, she would marry before Christmas. They were snapped at Washington Airport.

Underwood & Underwood.

U. S. MURAL EXHIBITION. Secretary of the Treasury Morgenthau, with Mrs. Morgenthau, view the exhibition of murals produced by the Treasury Department's art projects, which opened yesterday at the Corcoran Art Gallery. Eventually the murals will be shipped to various Government buildings throughout the Nation.



SEMI-ANNUAL BATH. Firemen wash some of the dust from the front of the Capitol, just one phase of the activity there in preparation for the convening of Congress in January.

CADETS FLY 'EM. Samuel C. Eaton, jr., son of Maj. Eaton, of Bolling Field, and William Freehoff, jr., son of Maj. Freehoff, stationed at Fort Meade, Md., among cadets of Valley Forge Military Academy who have entered their planes in model contest to be held November 21.

HOLDUP VICTIM. Sylvia Lowery, clerk in an ice cream parlor at 1310 Eleventh street northwest, explains to Detective Lieut. John Fowler how a bandit escaped after scooping money from change drawer.

Bill Strickland Marks 3d Year At Lotus Club

Anniversary Celebration Is Held to Commemorate Long Engagement.

By Chanticleer.

Al Norton has done himself a job this week at the Lotus in celebration of the third anniversary of Bill Strickland and his orchestra's long and honorable stay at the Fourteenth street dine-and-dancery. The piece de resistance of the fete is a skit on the Martins and McCoys theme. And little Judy Ellington, who had a little celebratin' all her own only a short time ago, plays the beautiful gal of the mountings.

Featured in the revue are Lenora's "Dancing Dolls," the Stanley trio and some fast-moving comedy; Carlos and Carmencita in ballroom dancing and a comic adagio, and Eleanor Dressel and Louise Marsh in soft-shoe tap and rhythm dances. Oh, yes; and Eleanor Knight—with a modern strut number.

* * * *

They thought they could do without him—out there at Cocoanut Grove. But he's back. Meaning that Paul Tremaine and his orchestra have been returned by popular demand. Beginning tonight he joins Pat Rooney and his revue in a bona fide twin-star bill that can't be passed by lightly in these premises. You'll find Pat Rooney 3d, Marion Bent, Janet Reade and Renee Villon in the supporting cast.

* * * *

Harold Cummings, whose likeness will be found elsewhere on this page, is a holdover again at the Shoreham. Cummings is the N. B. C. barytone with a lot of personality outside a broadcasting studio as well as in. Warren Beden, banjoist extraordinaire; Hazelle and Klatoff, society dance favorites, and the inimitable music of Barnee and his orchestra round out the bill. P. S. You're cordially invited to drop in after seeing the auto show just across the street. Extra P. S. Sigmon and Fields, the table tennis stars, are still on view this week at the Shoreham.

* * * *

That long-awaited opening of the Wardman Park Night Club and Cocktail Lounge has been set for the week of December 21. We're promised something unique—designed to surpass anything of this kind now available. A brand new space in the west end of the hotel will be reconstructed to make room for the spot. A new entrance will be provided into the main lobby. The nightery and cocktail will be separated by a bar, but so designed to accommodate 400 persons at one time. Decorative scheme of cocktail room: photo-murals for night club, murals; depicting past and future, from Colonial days to the dance spot of the future. No announcement is forthcoming on whether there will be a "name" band entertainment—or food and drink alone.

* * * *

Johnnie Shaw has a new tango, but he won't tell you its name. Sid Cowen brought it back from South America and Johnnie goes into ecstacies over it. "Let's call it 'Sub Rosa Tango,'" he insists. So, that being the case, why not request it the next time you're at the Madrillon. Johnnie also plays the "White Horse Inn" music for Madrillioneers.

Calfield and Oakley are featured at the suburban Casa Grande, of the Dude Ranch—doing acrobatic waltzes and musical comedy numbers. Also Joseph von Knonen, accordionist, is present this week. Latest dope on Dixie's wedding is that it will be solemnized at the Ranch.

* * * *

That "mystery girl" promise of Jimmie Byrd, of the Mayfair, was on the level but it certainly brought a challenge from the home town belles. Jimmie has been swamped with songstresses who insisted they could be adequate "mystery girls." And Jimmie heard them, too. But he's going right ahead with the original girl and promises to show her November 28. Lady Anes, mental telepathist, joins Jack Campbell and Noel and Joan Shannon at the Mayfield this week.

* * * *

Helen Hamilton explained the Katinka sketch adorning the Troika's walls and it seems it has to do with a country girl who goes to the city, meets and falls in love with a soldier. On returning home she informs her parents of her intention to marry him—and then the storm breaks. She weeps; and finally the parents relent and give their blessing. Very pretty, indeed, says I. Don't miss it now that you know the story. At the Russian Troika.

* * * *

No ordinary holdover, says La Paree, in referring to the Winter Garden Revue remaining for another week. The revue has been a mild sensation. Or, at least, Katherine Beheny is. In the company are Mazie Munn, toe tap dancer; Roy Sanders, Bill Behney and Ginger Harris in acrobatic ballroom routines; Rodney Russel, modernistic tap, and Hamid and O'Friel, Argentine tangoists. Plus 12 little dancing chorines. Honey Davis and Buddy Shaner convey the lyrics as Al Sakol and his boys play for your dancing.

* * * *

Many of Matt Windsor's last seasons stars at the Club Volga Boatman are due back soon. The customers remember them that well. For this week, Matt is presenting Dunia and Kunya, spectacular Russian dancers with fire-streamed daggers as a dramatic highlight. They throw 'em with their teeth. They were here six weeks last year. And that flaming dagger act brings the folks up with a varied assortment of ohs! and ahs!

* * * *

To quote Johnnie Rice, of Brinkley's: "The reason people like our music so well is that we havn't changed the men in the orchestra—don't believe in making changes."

* * * *

Ted Lewis Helps the Stricklandites Celebrate Anniversary

No less than Ted Lewis (with his inevitable peanuts) attended the third anniversary ceremonies at the Lotus in honor of Bill Strickland's long engagement there. Left to right above are: Ray Donahue, Strickland, Jimmie Taylor, Judy Ellington, Frank Garner, Ellie Miller, Ted Lewis, Al Norton and Dick Koons. Below: Harold Cummings, baryfoning at the Shoreham for an encore week.

Capt. Hollyday, Noted as Naval Engineer, Dies

Ex-Chief of Corps Directed Building of Many of Largest Drydocks.

Capt. Richard C. Hollyday, U. S. N., retired, former naval chief of civil engineers, died yesterday at his home in Easton, Md., following a brief illness. He was 77.

Capt. Hollyday, a native of Calvert County, Md., was appointed to the Civil Engineer Corps in 1894. In 1907 he was promoted by President Theodore Roosevelt to chief of yards and docks. He served in that position until 1914 with the rank of rear admiral. He retired in 1923 as a captain.

During his service as chief of yards and docks, Capt. Hollyday supervised construction of many of the Navy's largest dry docks. Before his Navy service, he directed construction of the B. & O. Railroad Bridge near Havre de Grace, Md. At that time, the bridge was the largest railroad span in the country.

Capt. Hollyday graduated in civil engineering at Washington and Lee University. He was a member of the Chevy Chase and Army and Navy clubs.

Surviving are his wife, Mrs. Mary Helton King Hollyday, and two sons, Richard C. Hollyday, jr., of New York, and King Hollyday, of St. Michaels.

Funeral services will be held Saturday in Arlington National Cemetery.

Nice, Quiet Raid—No One Arrested

Quietly walking through the door of an alleged gambling establishment in the 1100 block Fourteenth street northwest, when a customer was leaving, police mingled with the clientele for ten minutes before their presence became known.

Led by Sergt. George C. Deyoe, the raiders talked with the gamblers in the place and one man became angry when Deyoe refused to accept a $1 bet.

Detective William McEwen said the place had more than 75 men in it when he entered. They were unable to make any arrests because a warrant was refused on the grounds no plays had been made.

A quantity of alleged racing slips and rundown charts were seized and several telephones were taken from the walls. The players in the establishment were allowed to leave.

Beer Strike Threatened.

Paris, Nov. 17 (AP).—Beer retailers threatened today to stop selling the beverage throughout France unless wholesalers can prove their price increases are justified.

Edith Maxwell Fight on Venue Set for Monday

Post's Readers Contributing to Fund for Expenses of New Trial.

Facing a substitute judge in the Circuit Court at Wise, Va., Charles Henry Smith, of Alexandria, will resume his fight Monday for a change of venue in the case of Edith Maxwell, 33-year-old mountain school teacher, charged with the "slipper murder" of her father.

Judge Ezra Carter, of Gate City, was appointed to preside at Edith's second trial. First, however, he will hear the arguments for a change of venue, Judge Skeen having interrupted the hearing on that motion when he removed himself from the case.

Meantime, readers of The Post, having already financed the fight for a new trial, are contributing to a fund to meet expenses of the case.

Contributions received yesterday were:

E. S. R.	$1.00
G. H. Miller	5.00
Anonymous	2.50
	$8.50
Previously reported	$479.28
Total	$487.78

EDITH MAXWELL

Inclosed find ..... as a contribution to the Edith Maxwell Defense Fund to be used by The Washington Post in her retrial.

NAME .....

ADDRESS .....

Fay Webb, Former Wife Of Vallee, Critically Ill

Santa Monca, Calif., Nov. 17 (AP). Fay Webb, 27, Santa Monica beauty who married and divorced Rudy Vallee, was reported in a critical condition by hospital attendants today. In ill health for two years, she underwent an operation last Friday for an internal ailment. Sunday night she suffered a relapse.

Miss Webb was born here and it was to her family home that she returned when her Manhattan marriage with Vallee failed.

Capt. Hollyday, Noted as Naval Engineer, Dies

For Fine Food, Drinks and Entertainment We Recommend the DIPLOMAT Entertainment 5:00 P. M.—1:00 A. M. 606 9th St. N.W.

COMING—PLAZA de TOROS A Delightful Surprise Is in Store for You DINNER 60c, 75c & $1.00 Ramon's 1341 Conn. Ave. NORTH 9184

ESTHERS RESTAURANT 420 11th St. N.W. Dancing and Entertainment From 9 P. M. to 1:00 A. M. Sea Food—Wine and Beer Black-Eye Peas With ESTHERS RHYTHM ORCHESTRA No Cover Charge

The Chef says: COME TO DINNER TONIGHT Try Our Scallops a la Newburg PIERRE Conn. Ave. at Que.

Dine and Dance JOHNNIE SHAW and His VERSATILE SEXTET supply ENTERTAINMENT and DANCE MUSIC from 8:00 P. M. till 2:00 A. M. The 4:30 CLUB for cocktails in the MAYAN ROOM from 4:30 till 7:00. RESTAURANT MADRILLON Washington Blvd. at U. S. Rt. 1 Arlington, Va. District 4160

Dinner from 6:00 $1.50 Saturday Luncheon, 65c. No Extra Charge for Dinner Guests Remaining Through Supper. DANCING from 7 p. m. until 2 A. M. to the music of SASHA SABINOVSKY and his Orchestra. REVUES twice nightly, 8:30 and 12:00. Gay Russian Gypsy Revues with Finest European Artists. COCKTAILS in the new lounge, 3 p. m. until 2 A. M. We are open Sundays with the usual Dinner, Dancing and Entertainment. NEVER A COVER CHARGE. The Russian Club TROIKA 1417 Conn. Ave. NAT. 9141

Celebrate BILL STRICKLAND'S 3RD ANNIVERSARY AT THE LOTUS with this all-star REVUE LENORA'S DANCING DOLLS with a brilliant cast of 18 Complete! A FEATURE ACT BY BILL STRICKLAND'S CAPITOLIANS 6—ALL STAR ACTS—6 CARLOS and CARMENCITA specialty Ballroom duo THE STANLEY TRIO Swift-Moving Comedy Team JUDY ELLINGTON Your Own Lovely Swing-singing Star AL NORTON Your Popular Master of Ceremonies 3 SHOWS DAILY 1:00 - 7:30 and 11:30 P. M. No COVER CHARGE The Lotus 14th and New York Ave. LUNCH 40c DINNER 85c Sat. Eve. 90c

Matt Windsor's Club Volga Boatman Theatre Intime New Revue Opens Tonight No. 1 Thomas Circle 2 Complete Revues Nightly: Dancing, 7 P. M.—2 A. M. Dinner, Including Minimum, $1.50. Phone "Louie," Nat. 9235 Free Parking Banquet Room Available for Parties

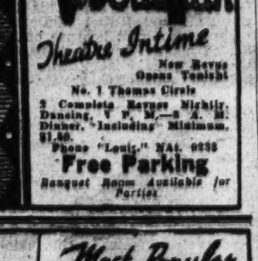
A HIGH NOTE IN ENTERTAINMENT

NO COVER • NO MINIMUM • 100% UNION BRINKLEY'S INC. 533 8th St. S.E.

An Exciting Cabaret Triumph NOW AT LA PAREE WINTER GARDEN REVUE 3 TIMES DAILY CAST OF 20 NO COVER

Cafe La Paree 14th & H • NAT. 9123 the smartest spot in town

Most Popular place in Town



Hawaiian Hi-Hatters play Helen Malesim sings

Finest Drinks ONLY 6-YEAR OLD Bonded Whiskey Used IN ALL MIXED DRINKS NO Cover or Minimum OPEN TO 2 A. M. Tastiest Food 1-Course Dinner ... $1 Special Luncheon ... 50c Served 5:30 to 9:00 Nightly in the Beautiful Ambassador Room Hotel Ambassador Downtown Near Everything

Cocktails AT THE CHECKERBOARD ROOM Cordial—Congenial Atmosphere In Our Dining Room SPECIAL LUNCHEONS from 50c Dinners from $1.00 Hans Host, Marplot Private Rooms for Dinners, Luncheons, Dances La Fayette HOTEL 16TH & EYE STS. N.W.

An Overture To Autumn

"SWEET MYSTERY OF LIFE AT LAST I'VE FOUND YOU"...

End the search for delightful food and delicious drinks NOW, for here other Tummy-Weary Washingtonians have found the food haven that they have been seeking for years.

- Luncheon
- Cocktails
- Dinner
- Entertainment

MAYFAIR Cafe of All Nations 13th & F N.W.

RETURNED BY POPULAR DEMAND PAUL TREMAINE AND HIS RADIO ORCHESTRA IN PERSON PAT ROONEY III ★ MARION BENT ★ JANET READE ★ RENEE VILLON and a Broadway Chorus of BEAUTIFUL GIRLS OUR BANQUET FACILITIES . . . enable us to take care of the small as well as the large parties . . . ACCOMMODATIONS TO 1,000 PERSONS DINNER, $1.50 — No additional charge to dinner guests remaining after 10 p. m. WE ARE OPEN SUNDAYS COCONUT GROVE THEATRE RESTAURANT 505 K St. N.W. MET. 0770

Joseph von Kroner Sensational piano accordionist Lee Canfield & Alyce Oakley Musical comedy team No cover charge except Sat. nite, 40c. Casa Grande AT DUDE RANCH Take Rhode Island Ave. out Hall's Mill Rd. (2 miles past Md. U.) Reservations, Berwyn 332.

DINNER and SUPPER DANCING ANNE SHUMAN AND STANLEY FIELDS National Table Tennis Champions HAROLD CUMMINGS N. B. C. Baritone HAZELLE AND KLATOFF International Society Favorites RODEN Banjo Wizard Dinner Dance Week Nights, $1.75 Saturday, $2.00 Marion Lewis's Music Baroque, Directing Dinner Guests May Remain for Dancing Without Additional Cover Charge. Call ROBERT A0 0700 Shoreham CONNECTICUT AVE. AT CALVERT

On the Air Today

While in something of a reminiscent mood as a pleasant accessory to N. B. C.'s tenth anniversary celebration, I'm wondering whether the great American listener has become so bleas at the outpourings of his loudspeaker as to lose his perspective.

By way of example: today is "just another day" in broadcasting. But I remember when the appearance in one 18-hour period in our local precincts of the "big names" on today's radio card would have turned the town upside down. And it was no country village; and we got our full share of better things in the theater, concert hall and lecture platform.

Just look at this average day on the air, hitting only a few high spots:

Theodore Dreiser and Grand Duchess Marie in "Magazine of the Air," WJSV, at 11 a. m., on topics of interest principally to women.

Cleveland Orchestra, under direction of Artur Rodzinski, in works of Beethoven and Wagner, "Music Guild," WRC, at 1:45, for one hour.

Mr. and Mrs. Robert W. Hathaway, rulers of the only remaining feudal state, in an interview with Claudine Macdonald, WMAL, at 5:15. (The Hathaways are Seigneur and La Dame of the Isle of Sark. Mrs. Hathaway is hereditary ruler. Sark has 600 inhabitants, speaking English and Norman French.)

Ethel Barrymore is heard in "Laughing Lady," the role of Lady Marjorie, which she played on the stage, WMAL, at 8:30.

Nino Martini and Andre Kostelanetz and his orchestra in a smart program of popular and classical works, WJSV, at 9.

Fred Allen in another "Town Hall Tonight" with the championship Mexican High School football team as guests, WRC, at 9.

One hundredth birthday anniversary celebration honoring Sir W. S. Gilbert, composer member of light opera's Gilbert and Sullivan, with the D'Oyly Carte Opera Company, and distinguished guests; WJSV, at midnight.

Here and there at other times will be heard Wayne King and his orchestra, a special feature commemorating Latvian independence day, with the Latvian minister to this country: Fannie Brice, Burns and Allen, Benny Goodman's orchestra and many other attractions.

As a matter of fact, a light day in radio. And yet I heard of a man the other day who said he never listened to the radio because all announcers sounded artificial.

* * * *

Here and there: Paul Barbour disappears! "One Man's Family" fans learn of the scare thrown into the other members of the Barbour family, WRC, at 8 . . . Art Brown, WOL'S "Rise and Shine" man, returns to the Capitol Theater for more community singing this Friday . . . Durelle Alexander, the little songstress brought out by Paul Whiteman, has been selected to lead an all-girls band for a road tour, beginning in Philadelphia. The nucleus of the unit is the Bon John Orchestra . . . "Doctor Kate," a new serial, is scheduled for an early opening on the Blue net.

* * * *

More h. and t.: N. B. C. is said to be ready for a showdown on the matter of constant repetition of popular tunes on its networks. One report says music publishers are up in arms at the prospect of having a ban placed on overplayed tunes and even threaten to sue. . . Constant legal skirmishes have been accompanying the "Good Will Court's" presentation on the big-time network and one report says it looks now as though lawyers may be banned on the show in the near future. A newspaper and a judge also are said to be stirring up the waters, claiming prior rights to the idea.

* * * *

Speaking of popular songs, it looks inevitable after ten days or so of being played on the air, that "It's Lovely" will wind up as first choice on the "Hit Parade's" Big Three. Possibly within three weeks.

J. H. H.

The Post Radio Time-Table

Wednesday, November 18 — Washington Eastern Standard Time.

	WRC 316M—950KC	WMAL 476M—630KC	WOL 229M—1,310KC	WJSV 206M—1,460KC	
6:30	Gordon			Sack	6:30
6:45	Hittenmark			"	6:45
7:00	" "	Today's Prelude	Art Brown	Sun Dial	7:00
7:15	" "	" "	" "	" "	7:15
7:30	" "	" "	News	" "	7:30
7:45	" "	Wake Up Club	Art Brown	" "	7:45
8:00	News	Morning Devotions	" "	" "	8:00
8:15	Gordon	William Meader	" "	" "	8:15
8:30	Hittenmark	Chesrie	" "	" "	8:30
8:45	" "	" "	" "	" "	8:45
9:00	" "	News	" "	" "	9:00
9:15	" "	Chicago Breakfast Club	Music	Radio Gravure	9:15
9:30	Streamliners		Police Flashes	Artells Dixon	9:30
9:45	Morning Glories		News; Music	Betty Hudson	9:45
10:00	Mrs. Wiggs	News; Music	Music	Betty and Bob	10:00
10:15	John's Other Wife	Sextette	Singer of Hymns	Mod. Cinderella	10:15
10:30	Just Plain Bill	Josh Higgins	Mrs. Northcross	J. K. Watkins	10:30
10:45	Today's Children	Neighbor Nell	Music	Church Hymns	10:45
11:00	David Harum	The O'Neill's	"	Magazine of	11:00
11:15	Backstage Wife	Personal Column	Ed Fitzgerald	the Air	11:15
11:30	Be Charming	Honeymooners	and Company	Big Sister	11:30
11:45	Voice of Exper.	Edward MacHugh	Music	Dr. Dafoe	11:45
	AFTERNOON PROGRAMS.				
12:00	News	Honeyboy, S'frau	Music	The Gumps	12:00
12:15	Mary Marlin	CURRSTONE	News; Music	Bet. Bookends	12:15
12:30	Florida's Treat	National Farm	Dance Music	Helen Trent	12:30
12:45	Red River Valley	and Home Hour	"	R Man's Darling	12:45
1:00	Community	" "	Music From Texas	Five Star Revue	1:00
1:15	Chest Luncheon	" "	Concertaire	Rhythms	1:15
1:30	D. H'dlng's Wife	10th Anniversary	"	Art Giles' Ork.	1:30
1:45	Music Guild	Relig. Testimonial	Studio Orchestra	Make Believe	1:45
2:00	" "	The Altmans	Tony Wakeman's	Kathryn Cravens	2:00
2:15	" "	Words and Music	Sports Page	American	2:15
2:30	" "	Jean Dickinson	"	School of Air	2:30
2:45	Mary Mason	" "	"	Happy Hollow	2:45
3:00	P. Young's Family	Latvian Program	"	Manhattan	3:00
3:15	Ma Perkins	" "	"	Matinee	3:15
3:30	Vic and Sade	" "	"	News; Music	3:30
3:45	The O'Neills	Piano Club	Today's Winners	Melody Moments	3:45
4:00	Henry Busse's	Parent-Teacher	Today's Winners	Curtis Institute	4:00
4:15	Orchestra	Natl. Congress	"	of Music	4:15
4:30	Sundown Revue	Allen Drake	"	" " "	4:30
4:45	" "	Tom Tim	"	Melodies	4:45
5:00	" "	String Ensemble	Folio of Facts	News; Music	5:00
5:15	Tom Mix	Mrs. R. Hathway	H. McPherson's	Rhythms	5:15
5:30	Jack Armstrong	Singing Lady	Orchestra	"	5:30
5:45	Orphan Annie	News	Twilight Reveries	Terry and Ted	5:45
	EVENING PROGRAMS.				
6:00	Dinner Dance	Our Amer. Schools	Little's Orchestra	For Your Heart	6:00
6:15	" "	Dinner Club	Tony Wakeman	Arch McDonald	6:15
6:30	" "	" "	Editorial; Music	News; Orch.	6:30
6:45	" "	Lowell Thomas	Jean Grey	Renfrew	6:45
7:00	Amos 'n' Andy	Easy Aces	Music	Poetic Strings	7:00
7:15	Uncle Ezra	Other Pers. Money	News	Popeye	7:15
7:30	Jack Randolph	W. W. Rumsine	Nine Valleys	G. Crook Parson	7:30
7:45	Do You Know?	Jos. P. Tumulty	Music	Books Carter	7:45
8:00	Our Man's	Revue De Paree	Five-Star Final	Cavalcade of	8:00
8:15	Family	" "	Three Chords	America	8:15
8:30	Lady Esther	Ethel Barrymore	Musicale	Burns and	8:30
8:45	Serenade	" "	True Detective	Allen	8:45
9:00	Town Hall	Roy Shield's	Merril Lee	Kostelanetz'	9:00
9:15	Tonight	Revue	Music	Orchestra	9:15
9:30	" "	"Bishop and	Jazz Nocturne	Come On,	9:30
9:45	" "	Gargoyle"	Waller Records	Let's Sing	9:45
10:00	Your Hit	POSTILION	Good Will Court.	Gang Busters	10:00
10:15	Parade	Board of Trade	" "	" "	10:15
10:30	" "	Willson's	" "	Mayors' Conf.	10:30
10:45	" "	Orchestra	" "	Verrill Vocals	10:45
11:00	News; Music	McGraw's Orch.	Art Brown	Buck O'Neill	11:00
11:15	News	Peace Conference	" "	Goodman's Or.	11:15
11:30	Midnite Frolics	Slumber Hour	News	News	11:30
11:45	" "	" "	K. Kyser's Orch.	Pryor's Orch.	11:45
12:00	Al Sakols	The Night	Cab Calloway's	Gilbert-Sullivan	12:00
12:15	Orchestra	Watchman	Orchestra	Program	12:15
12:30	Lights Out	" "	Kavelin's Orch.	Sleepy Time	12:30
12:45	" "	" "	Jurgen's Orchestra	" "	12:45
1:00	Sign off	(Until 2 a. m.)	Little's Orchestra	Sign off	1:00
1:15			(Until 1:30 a. m.)		1:15

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how to get in touch with a long-lost friend? Anxious to send news to someone you cannot locate? Use THE PERSONAL COLUMN OF THE AIR—radio's new dramatic program sponsored by the makers of CHIPSO. Actual personal messages. One may be for YOU! Listen daily.

WMAL—11:15 A. M.

Mrs. Ely Culbertson on Contract

By Mrs. Ely Culbertson.

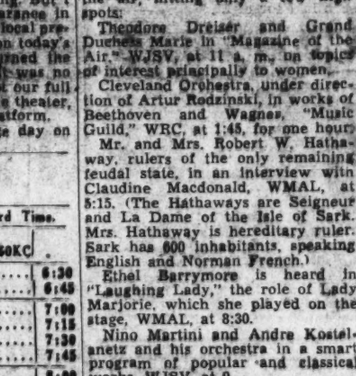
"Without exception the world's greatest player and teacher," Ely Culbertson says.

Hasty Discarding.

In countless hands, correct play by the declarer involves little more than a race for discards. But even in a race, one must remember, timing plays an enormous part; whether there should a a mad dash, or a deliberate holding of pace depends on the ground to be covered.

Today's hand is extremely simple but has been chosen as a type to illustrate the correct technique required in all similar situations.

South, dealer.
Both sides vulnerable.



The bidding:

South	West	North	East
1 spade	Pass	2 diamonds	Pass
2 spades	Pass	3 spades	Pass
4 spades	Pass	Pass	Pass

West was hard pressed for a good opening lead. The spade and club suits were out of the question, with his holding, and he did not like to lead into dummy's bid suit. (This fear was not well founded: there is nothing inherently wrong in leading through a bid suit, though it is better if such suit is a major). West finally decided to lead the heart Ace, and when East followed with the Queen, continued the suit. Declarer won with the King, in a fury of haste to get rid of his losing heart, led three rounds of diamonds, throwing the heart on the last. West, however, ruffed and now, soundly analyzing that there was only one chance to get two more tricks, risked an unimportant possible overtrick by underleading his club Ace. East won with the King and returned his fourth heart. Now declarer was helpless to shut out West's spade Queen for the setting trick.

The declarer had defeated himself by his unnecessary dash for a discard. All he had to do was give up any thought of finessing for the spade Queen, lay down the Ace and King from his own hand and then start running dummy's diamonds. If two rounds remained unruffed by the defenders, the contract would be safe, since on a third round declarer would discard his heart and be quite indifferent as to when the spade Queen appeared. Obviously, on this easy and correct line of play, declarer never could have lost more than one trump, one heart, and one club.

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Driving Tests to Follow Safety Committee's Tea

Society Motorists to Attend Entertainment at Sulgrave Club Tomorrow Afternoon; Machines to Register Reactions.

By Jessie Ash Arndt.

To drive or not to drive is destined to be the tea-time topic of Washington society for the next few days. Tomorrow afternoon the women's safety committee of the District of Columbia Motor Club is entertaining at the Sulgrave Club at a "reaction tea" with a demonstration of driver testing devices.

The tests really aren't so bad, according to Mrs. George C. Thorpe, who heads the committee. She and Mrs. Henry Grattan Doyle were the only ladies in the company at a recent dinner of the American Automobile Association who braved the little electric devices designed to show their inherent qualifications to operate a motor vehicle. They survived, as did the 80 men who took the tests at that time, and tomorrow both members of the women's safety committee and the guests at the tea will be invited to have part in the demonstration.

Tea will be served first—perhaps to steady the hands of the lady motorists—and then will come the tests. There is a little device which will indicate how promptly one reacts mentally, revealing her natural ability to put on the brake or shift gears in a split second, in case of emergency. Another will be the "glaremeter," which records the length of time one is "blind" after coming face to face with a glaring headlight. Others test one's muscular reaction—nothing in the nature of a prize fight, Mrs. Thorpe has assured her friends—and another gauges side vision and will no doubt have all the ladies looking out of the corners of their eyes at each other.

Many of the members are attending with the intention of letting the little machines record an "opinion" as to whether or not they should drive. These will be one group of "reactionaries" at the tea. The second group includes those who are attending just to watch the others take the test. Their reaction is expected to be laughter and the afternoon promises to be one of the most entertaining the Women's Safety Committee has ever planned.

Among those in the actual "reactionary" group will be Mrs. Sidney Taliaferro, Mrs. Joshua Evans, Mrs. Charles White March, Mrs. Walter R. Tuckerman and Mrs. Mark Bristol.

Mrs. Thorpe will explain before the tests are made that some persons are naturally good drivers and others inherently poor drivers and it has been found that 65 per cent of the accidents are caused by the latter group, which constitutes 15 per cent of those who operate motor vehicles. The members of Washington society who drive their own cars are now about to find out just where they stand—or rather where they sit, so far as driving is concerned. Presiding at the tea table tomorrow will be Mrs. Wilbur J. Carr and Mrs. Blair Bannister.

Party Is Given By Lady Lindsay For Noel Coward

Wife of Great Britain's Ambassador Hostess at the Embassy.

Lady Lindsay, wife of the Ambassador of Great Britain, yesterday afternoon entertained at the embassy at a cocktail party for Noel Coward, whose stay in Washington has been marked by several interesting functions given in his honor. Miss Gertrude Lawrence was among the guests, as were other members of their company, Miss Joan Swinstead, Miss Moya Nugent, Mr. Alan Webb, Mr. Anthony Pellissier, Mr. Edward Underdown and Mr. Kenneth Carton.

Also included were Mr. and Mrs. Lamott Belin, the Counselor of the British Embassy, and Mrs. V. A. L. Mallet; the Naval Attache and Mrs. F. C. Bradley, the Counselor of the Canadian Legation and Mrs. Hume Wrong, Mrs. J. Borden Harriman, the Minister of Switzerland and Mme. Peter, Miss Marie de Laboulaye, daughter of the French Ambassador; Col. and Mrs. Sherman Miles, the Military Attache of the British Embassy and Mrs. W. W. T. Torr, Miss Willa Magee, of the Canadian Legation; the First Secretary of the British Embassy, Mr. Philip M. Broadmead; the Second Secretaries, Mr. J. M. K. Vyvyan and Mr. Philip Broad; Mr. and Mrs. Jacques Blaise de Sibour, Mrs. Granger Blair, Prince de Ligne, Baron Paul Schell, Secretary of the Hungarian Legation; the Counselor of the Legation of the Netherlands and Baroness van Breugel Douglas, the Counselor of the Swedish Legation and Mme. Folke Wennerberg, Mr. and Mrs. Franklin Gunther, the Financial Counselor of the British Embassy and Mrs. T. K. Bewley.

Mr. David Linley, Miss Phyllis Thompson, Mr. Edward Weintal, Mr. Sherlock Davis, Mr. and Mrs. Lucius Wilmerding, jr., Mr. W. N. Hogg, Miss Trumbull, Miss Burnes, Mr. Benjamin Plunket, Mr. and Mrs. Dean Acheson, Mr. and Mrs. James Clement Dunn, Mr. and Mrs. Herbert Stratford, Mr. Joseph Alsop, jr., Col. and Mrs. Fitsmaurice Day, the Secretary of the Italian Embassy and Countess Roberti, Mr. Henry la Farge, Mr. Myron Hofer, Mr. Bernard Harrison, Mr. and Mrs. George Angus Garrett and Miss Margot Garrett, who is making her debut at a tea today; Mrs. James Curtis and Mr. and Mrs. Philip Coffin.

Virginia Palmer Will Make Debut Here December 10

Another name has been added to the ever-growing list of Washington debutantes—that of Miss Virginia Palmer, daughter of Mrs. Henry A. Palmer, widow of Judge Palmer of Rhode Island. She will be presented at a luncheon to be given December 10 at the Mayflower.

Mrs. Palmer, who lives at 2332 Tracy Place, has resided in Washington for several years. Her daughter spent last summer traveling in England and on the Continent. She is a graduate of Trinity College. She also attended the Madeira School and Manhattanville College in New York.

Mrs. John Marshall Luncheon Hostess

Mrs. John Marshall entertained at luncheon yesterday in honor of Miss Bette Hartz, daughter of Mr. and Mrs. Barge L. Hartz, and Miss Mary Agnes Young, daughter of Mr. and Mrs. Harold Young, debutantes of the season.

The other guests included several who will make their bows to Washington society this winter, Miss Mary Senate Howes, with her house guest, Mrs. Samuel Stone, of Attleboro, Mass.; Miss Henrietta Talbott, Miss Gertrude Pearson, Miss Carrie Roper Fulton, Miss Martha Talley, Miss Suzanne Kappler, Miss Ruth Dove, Miss Hebe Reynolds, Miss Gloria Grosvenor, Miss Martha McKenna, Miss Catherine Friant and Miss Jean Macklin.

Other friends of the hostess present at the luncheon included Mrs. William Moncrief, of Arkansas, who is visiting Mrs. Marshall; Mrs. Helen Halloran, Mrs. Neitah King, Mrs. Newton Brewer and Mrs. Harold Young.

Russians Stage Military Ball

Gold braid, gold medals and courtly exchange of compliments marked the military ball given last night at the Shoreham Hotel by the Washington Post of the Russian Veterans Society of the World War.

Grand Duchess Marie of Russia who had accepted presidency of the ball committee, was unable to come from New York. Lieut. Basil P. Toutorsky, chairman of the floor committee, was in his naval uniform decorated with medals for distinguished service. With him was his bride, the former Miss Mary Howard, wearing a gown of gold and silver lace and a gold filigree rosary which had belonged to her grandmother and is nearly 100 years old.

Lieut. Tutorsky—who by the way was one of the real Russian princes there—with Mme. Tutorsky was a member of the party entertained by Col. Chauncey B. Humphrey, of Long Island. Others in his party were the Military Attache of the Mexican Embassy, Gen. Juan Ascarate; Mrs. William H. King, and Mr. and Mrs. Carl Fisher.

Maj. and Mrs. Norman Kane also entertained a party of guests having had them for cocktails and buffet supper before the dance. Mrs. Kane, who said she should be working on the murals she is just finishing at the Claridge instead of being at the party, was nevertheless enjoying herself. She was wearing a gown of white with a cord of white and gold in her hair. Members of the party included Mrs. Francis King Cooke, of Chicago; Mr. Logan Hopkins, Capt. and Mrs. Elmer Kintz, Lieut. and Mrs. William Connelly, Mrs. Paula Handler, Mr. William Starrett, Mrs. Robert Dawkins, Mr. William Mann, and Mr. George De Zietzeff.

Gen. A. M. Uvefovich, commander of the Washington post, was in his field artillery uniform with its red embellishments, and he and Maj. Kane carried on a conversation of field artillery tactics in three languages.

Mr. and Mrs. J. J. Mack were present with a party of friends as were Mrs. Mack's son, Mr. George Bellicovitch, vice chairman of the ball committee and his bride.

Miss Hudson Returns to Capital

Hessler-Henderson.

MISS MAUDE HUDSON,
whose engagement to Mr. William F. Dismer, jr., was announced last month, has returned from a visit in New York and Scranton, Pa. The wedding will take place about May 1. She is the daughter of Mr. and Mrs. Raymond M. Hudson.

THE MERRY WHIRL by MARYLYN

Mr. Herschel Johnson, First Secretary of the American Embassy in London, has arrived in Washington and is staying at the 1718 H street club.

Mr. Johnson's engagement to Helen Jacobs, the tennis star, was rumored when she was seen frequently in his company in London while she was visiting the United States Ambassador and Mrs. Robert Worth Bingham. However, the curiosity of Mr. Johnson's Washington friends remains unsatisfied, as Mr. Johnson will say nothing about the rumor.

He will go later to Charleston, S. C., and will then go further South for a stay. Mr. Johnson is on a two months' leave of absence.

• • • •

Helene Kravatz and Helen Berry have sent out some smart invitations for their cocktail party, which is to be given in their apartment Sunday afternoon. Very simple little affairs of glazed paper consisting of their two calling cards and another of the same size adorned with the date, time and place, caught together with a blaze of red cellophane in one of the corners. Clever girls!

• • • •

The J. Clinton Tribbys are again traipsing about! They have taken themselves off to New York to be with their son-in-law and daughter, Mr. and Mrs. John Halliday (we need not go into who they are . . . everyone knows), and the youngest member of the Halliday family. Time will be sped by with oodles of show shopping as well as the common garden variety of shopping, and football games. The schedule calls for a return to these parts in about ten days, but if we know our Tribbys, with the family all together in New York, they will be doing well to get back here in several weeks. We shall see.

• • • •

The Boot and Bottle Club has decided that its treasury is overcrowded and so are throwing themselves a large and very gay ball on December 5 at Fairfax. George Rothwell Brown is the president and Stuart McDonald (chosen no doubt because of his Scotch name) is the treasurer, while Ray Middleton, who still holds the rank of chief yarn-teller, considers himself the master of the rum hounds.

• • • •

Saw Don Anderson—the Don Anderson of art fame, and Mrs. Robert D. Cummins sharing their views over steaming cups of tea. She was in black and white, her tunic being of white satin and her small close-fitting hat of black velvet, matching her flaring skirt.

Miss Johnson Plans Nuptials

Invitations have been issued for the marriage of Miss Laura Winthrop Lea Johnson, daughter of Mr. and Mrs. Oliver Templeton Johnson, formerly of Staten Island, N. Y., and now of Cleveland, to Lieut. Robert Bruce Partridge, son of Lieut. Col. and Mrs. Clarence Partridge, of Washington, in the chapel at Fort Myer at 4 p. m. Thanksgiving Day.

The bride, who is a niece of Mr. and Mrs. Eric T. King, of Foxhall Village, will arrive Sunday from Cleveland with her mother. The bridegroom is coming from Fort Sill, Okla., where he is stationed.

A reception at the Army-Navy Country Club will follow the ceremony.

Miss Johnson is a great-granddaughter of Don Alonzo Cushman, of New York, and is descended on her father's side from Gov. Winthrop, of Massachusetts, and, on her mother's side, from Lieut. Gov. Allerton.

Society's Lovers of Art Attend Treasury Show

Many Fashionables in Mink Admire Work Proletarian in Character; Pieces by Kroll, Biddles, Gates Draw Special Attention of Crowd.

By Dudley Harmon.

Art-loving members of Washington society, several of the women glamorously muffled in mink, turned out yesterday to admire an exhibit predominantly proletarian in subject—the show of paintings and sculpture for Federal buildings sponsored by the Treasury Department Art Projects. An orchestra played softly in the great hall of the Corcoran Art Gallery, where the show was held, and huge bowls of flowers massed along the stairway completely transformed the cold and museum-like atmosphere into something more festive.

Among the hundreds of admirable paintings shown there was nothing to give society the delightful shudder of horror which characterized the famous Armory show of some years back when the picture "Nude Descending a Staircase" created such a furore.

Mrs. Morgenthau, wife of the Secretary of the Treasury, arrived early to hear her husband make a short address explaining the Treasury's work on behalf of art catalogue in hand, she made an interested tour of the pictures and sculpture. Others noted were Mrs. Henry Frank Heywood, wife of the Commercial Secretary of the British Embassy; Frau Scholz, of the German Embassy; Baron Paul Schell, secretary of the Hungarian Legation; Mr. and Mrs. William Chapin Huntington; the Turkish Ambassador, Mr. Mehmet Munir Ertegun, with the second secretary, Mr. Ibrahim Seyfullah, and Miss Sibilla Skidelsky. By a curious coincidence, all the above-mentioned women seemed to be wearing black in one form or another, either as suits, coats, hats—sometimes all three.

Present in person yesterday was Mr. Leon Kroll, who won this year's Carnegie award for painting, and was represented yesterday by his sketch for a huge mural depicting the unmasking of Justice. A short, alert looking man in a trim business suit, Mr. Kroll expressed himself as well pleased with the show.

Washington friends of Mr. and Mrs. George Biddle, who spent last winter here, darted eagerly to the exhibits of this talented pair, both of whom are represented in the show. The Biddles were not present, as Mr. Biddle is teaching at Colorado Springs this year. Mr. Robert Franklin Gates, now working on Government art projects in the Virgin Islands, was another erstwhile Washingtonian in whose work visitors were particularly interested.

Society Notes

The Ambassador of the Union of Soviet Socialist Republics and Mme. Troyanovsky were guests of honor at a dinner last evening by the Minister of Latvia and Mme Bilmanis.

Other guests included the Minister of Lithuania and Mme. Zadeikis; the Minister of Albania, Mr. Faik Konitza; the Minister of Bulgaria, Mr. Dimitri Naoumoff; Mr. Robert Kelley, chief of the Division of Eastern European Affairs of the State Department; Mr. and Mrs. Michael J. McDermott; Mr. and Mrs. Julius Holmes and the Secretary of the Latvian Legation and Mrs. Smits.

The Ambassador of Germany, Herr Hans Luther, was the ranking guest at a luncheon yesterday at the Mayflower given by the Counselor of Embassy, Dr. Hans Thomsen.

The United States Minister to Norway and Mrs. Anthony Drexel Diddle were the guests in whose honor the attache of the British Embassy and Mrs. Harold Sims entertained at dinner last evening in their apartment at the Wardman Park.

Representative Edith Nourse Rogers, who has been spending a week in the Capital, left last night to return to her home in Lowell, Mass.

Virginia Jenckes Arrives in Capital.

Representative Virginia Jenckes, who arrived in the Capital recently from Indiana, has taken an apartment at 2400 Sixteenth street and will occupy it on Friday.

Mr. and Mrs. Malcolm McConihe will entertain at a tea tomorrow afternoon in honor of Mrs. Armistead Davis. In the evening, Mrs. Francis Whitten will entertain at dinner in her home on Thompson circle.

Former Representative John Q. Tilson, of Connecticut, and Mrs. Tilson are in Washintgon for a few days at the Mayflower.

Mr. and Mrs. Henry Wadsworth Moore entertained at tea on Sunday in honor of Mrs. Morris L. Ritchie and Commander and Mrs. Ames Loder. Assisting Mrs. Moore in receiving was Mrs. J. Ogle Warfield, whose portrait, recently painted by Mr. Moore, was on exhibition.

Mr. and Mrs. Marian Eppley, of Newport, will arive in Washington today to spend the week-end with Capt. and Mrs. Lamar R. Leahy.

Miss Goodrich Engaged.

Dr. and Mrs. Frederic Willson have announced the engagement of their daughter, Miss Elizabeth Carolyn Goodrich, to Mr. Charles John Lanks, jr., son of Mrs. Charles Lanks, of Washington, and the late Mr. Lanks. The wedding will take place December 12.

Miss Dempsey Hostess.

Miss Katherine Dempsey entertained at luncheon and bridge at the Hotel Raleigh yesterday. Covers were laid for eight.

fashion Show
• One o'clock Wednesday, November 18th, at Pierres.
• Costumes from
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Were $39.75 . . . Now $28
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Were $89.75 to $110 Now $78
Misses' and Women's Types—Sizes 16 to 20

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This Evening Coat will assure you a dramatic entrance
There's imperial magnificence in this gleaming eggshell satin brocade evening coat . . . Flattering ¾-length . . . fitted waist and cleverly cut Empress Eugenie shoulders . . . full silk lining. Sizes 12 to 20—others colors are black, gold and red.
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HAIR STYLES anew by Louis

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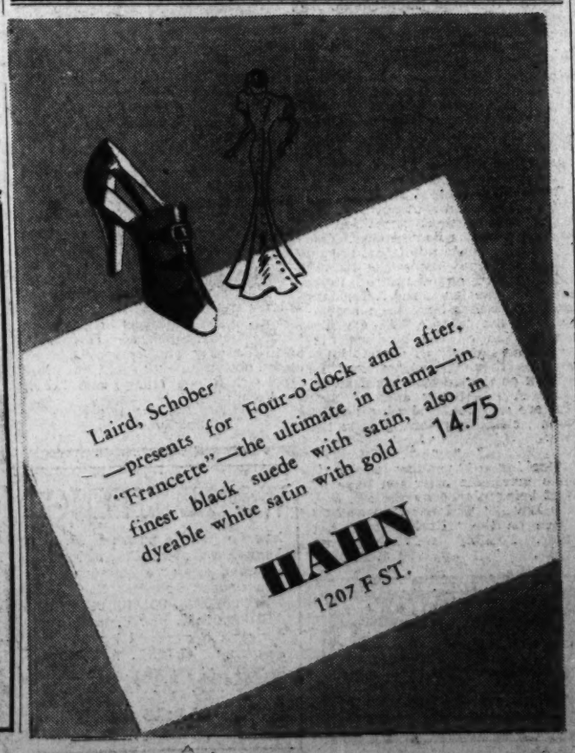
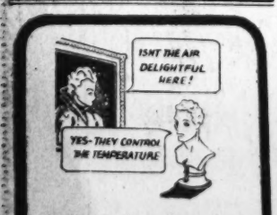

Laird, Schober —presents for Four-o'clock and after, "Francette"—the ultimate in drama—in finest black suede with satin, also in dyeable white satin with gold 14.75
HAHN
1207 F ST.

Evening Tailleur by ERLEBACHER
DRAMA, the new necessity for formal smartness this season, is evident in evrey line of this "Gown Salon" costume in exquisite black crepe with gold bead designs on the jacket and repeated on the gown—a gown that in its informality becomes formal—A gown that though it makes its first appearance at dusk may well return home near dawn . . . $39.75.

Erlebacher
1210 F St. N.W.



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MARY HAWORTH'S MAIL

Girl Wonders If She Should Accept Attentions of Matrimonial Minded Man She Doesn't Love.

DEAR MARY HAWORTH: I have been going out with a young man who professes to be very much in love with me and desires that I marry him. I cannot reciprocate his feeling toward me, but I do enjoy his company and we have nice times together. Although I appreciate his feeling for me I do not love him in the way he loves me, and have given him every reason to understand this. Yet he still wants to go out with me. Is it right for me to continue to see him, or would you deem it advisable that I do not see him any more? I shall appreciate your giving me your opinion as soon as possible. I shall be looking for your answer. Very truly yours. HARRIET.

* * * *

DEAR HARRIET: *Since you enjoy the young man's society and have been perfectly frank with him regarding the unsentimental nature of your feelings, there is no reason why you should not go out with him occasionally. If you continue to make engagements with him to the exclusion of all other young men, however, you are belying the truth of your statements and giving him some reason to believe you are either coquetting or don't know your own mind.*

* * * *

If you have no other beaux in the offing, or are reducing your chances of acquiring other beaux through going about with this one, then it might be well to break off with him altogether, in order to prove that you really mean what you say. Nearly every popular girl has at least one faithful suitor among her list of attentive men friends, and she usually plays fair with him—in the event she is not seriously interested in his suit—by letting him see that she places no more premium on his attentions than she does those of any agreeable man. In other words, she plays the field, according no more favors to one than to another. In that way she is not giving the love-smitten swain undue encouragement in accepting occasional invitations. M. H.

Girl's Gift Problem.

DEAR MARY HAWORTH: Last summer while visiting in Chicago I met a boy with whom I went out all the time I was there. I may go back for the Christmas holidays and have thought of taking him some sort of gift. He has asked me a number of times for my picture. Would this be suitable? If not, would you please give me a few suggestions? I have his picture and he sent me a gift on my birthday last month. MARY.

* * * *

DEAR MARY: It is my belief that a young girl's photograph is too personal and significant a gift to be lightly dispensed to a beau for the asking. I believe her photograph is a gift she should reserve for blood relatives, well-loved girl friends and the man she expects to marry—or, more specifically, the man to whom she is engaged to be married.

* * * *

A carton of cigarettes would be a more suitable gift, in that it is more impersonal. Or you can choose a new book, of biography, fiction or science—according to his literary taste as you know it; or give him a magazine subscription, to a really good periodical of the sort men like to read. The gift should not be too expensive. And it should not be too personal. Good form decrees that a girl does not give to a man articles of wearing apparel or adornment, such as neckties, gloves, cigarette case or even handkerchiefs. M. H.

* * * *

A Cautious Suitor.

DEAR MARY HAWORTH: I have been going steady with a boy 26 for almost a year. I am 19 and the sort of girl who wants marriage and a home. My boy friend has no intention of getting married for at least two or three years. He tells me that even then he may not be ready to settle down.

* * * *

My parents are quite old-fashioned and do not believe in a girl's going steady with one fellow who has no definite plan for the future. He knows their attitude, and yet he does not declare his intentions, and neither does he want us to break up. I love him, and it would hurt terribly to give him up, but I want to do the right thing.

* * * *

He enjoys my company, approves of my ways and wants me as his steady girl. But it appears he is satisfied to let it go at that. Don't you think that if he really loves me, as he says he does, that he would want to marry me in the near future? Although he has no money saved, he has a job that pays a very good salary. Do you think I should be content to wait until he is ready for marriage? Or do you think it would be wiser for me to break with him? Your advice will help me. G. H.

Give Him Up.

DEAR G. H.: As a susceptible girl of 19, you are too young to be devoting your whole heart and all your time to a man of 26 who cautiously makes it clear that he has no intention of marrying you, regardless of your feelings. For that is what his explanations amount to: that he does not wish to marry you. If he really loved you, unquestionably he would ask you to be his wife, or at least his fiancee. You probably mean no more to him than a pleasant companion whose naive adoration he enjoys, and he is selfishly content to let it go at that.

* * * *

You have everything to gain in breaking off with him, and nothing whatever to lose. To drift along as you are is to invite the possibility of losing all contact with boys nearer your own age—the boys whose society you should be enjoying—and, possibly, to find yourself eventually spoiled for more ingenuous and hence more wholesome and suitable companionship. By breaking off with him, you will be increasing your chances of attracting other and younger beaux, you will be releasing yourself from the toils of a completely selfish man, and you will be putting his feeling for you to the acid test here and now. If there is any possibility whatever that he cares for you more than he realizes or admits, he will be forced to face and declare the truth. If he doesn't care greatly, then the sooner you find that out the better.

Miss Haworth will be glad to help you in solving your problems. Write her in care of The Post Woman's Page.

Home Institute

Learn to Dance At Home

MANY would be wonderful dancers if they would only take a few minutes each day to learn a few simple rules that every good dancer must know.

There is no need for any one to be a dancing pest; you know, the kind that steps on toes, the push-or-pull and cheek-to-cheek type, the tummy-leader or the ridiculous protruding-posterior type.

Grace and ease can quickly be acquired by learning how to walk well. Modern dancing is built on good posture and carriage. Bad habits in standing and walking are unquestionably responsible for the mediocre dancing of many.

To acquer good posture and good carriage you need to know only ten simple, easy movements. And ten minutes of intelligent following of these movements every day is of more actual benefit to you than an hour of thoughtless aping of another's movements.

All the other steps in the waltz, also the rhumba, fox trot and other modern dances are equally as simple and clear for you through the clever diagrams in our new 40-page booklet, "Social Dancing Self-Taught."

Send 15c for our booklet, "Social Dancing Self-Taught," to The Washington Post, Home Institute, 109 West 19th Street, New York, N. W. Write plainly your name, address, and the name of booklet.

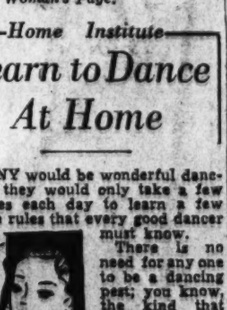
PLEASANT HOMES

By Elizabeth MacRae Boykin.

"OUR FURNITURE gets heavy duty," Maxine mused. "Just the same, I'm tired of the fat and pompous shape of my big chair and sofa. The trouble is that they are much too good to scrap, as they cost quite a lot of money, so I'll have to be content with new covers, I guess. I hope that will really help—the present wine color irks me nearly as much as the shape.

"The walls are being done over in silver gray. Jade-green carpeting will cover the floor and a club chair in green will have to stay. But I will buy a wing chair and a desk, and I'm having a huge mirror to go over the mantel, which I know will open up the room and make it seem more spacious. I had thought of a nubby-weave turquoise for the sofa and chair, and a warm brown for the wing chair. What about draperies? Will you put me on the right track about this room—it really has me down?"

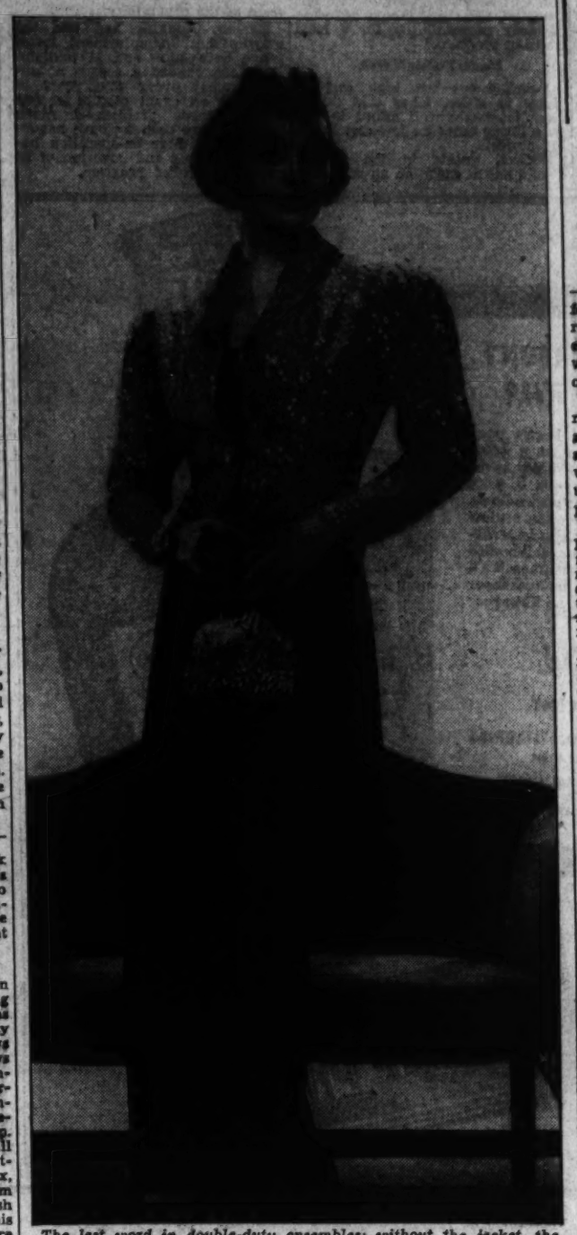
We told her to talk to an upholsterer about the possibility of slenderizing those big upholstered pieces when she has them recovered. That can often be done quite simply. But we were dubious about the turquoise color for them because of the jade already in the room—these two tones could be used together, but such a combination is tricky. Brown would have been all right for



the wing chair, but we would prefer old gold, and another warm color for the sofa—a deep coral perhaps, or a light plum. And for the other chair, a figured material that coordinated the various tones used in the room. Then we recommended this figured material at the windows or else plain gold draperies.

Send a stamped, self-addressed envelope for Miss Boykin's bulletin, "What's in a Chair," which tells you how to judge an upholstered piece of furniture when you buy it.

Solves 'Don't Dress' Dilemma



The last word in double-duty ensembles; without the jacket, the black silk crepe gown is correct for formal evening. Topped by the sparkling copper-colored sequin jacket of smart styling, it becomes a chic dinner costume.

Sequin Jacket Makes Gown Suitable for Any Occasion

By Ethel Ehlen,
The Post Fashion Editor.

WHEN you receive what appears to be a casual invitation and your hostess says "just a little informal dinner party, don't dress," but you know she doesn't mean it, the problem of choosing an appropriate costume is most important. If you wear formal clothes and the rest of the guests have taken the situation literally and appear in afternoon attire, the conspicuousness is uncomfortable. The same is true if a casual daytime costume is the choice and the other guests are wearing dinner attire.

The wise thing to do is to have at least one costume in your wardrobe versatile enough to serve as both dinner and evening gown. And the dinner suit or gown topped by a dinner jacket has proved the smartest and most dependable costume for this purpose. Worn with a short coat, it can mingle with dinner or even afternoon ensembles with propriety. Without the jacket, if well-chosen, it becomes an evening gown. In any event, wearing such a costume, you are prepared to meet the situation correctly, whether it turns out to be casual or semi-formal.

Realizing the dire need for clothes of this type in the wardrobe, both American and Parisian designers have created special ensembles with this in mind. Sleek dinner gowns topped by lame, sequin or metal-knit jackets; Oriental influences that are adaptable to such styling; dinner suits of broadcloth, velvet or crepe, are all gracing smart dinner tables this season. Alix, Kostio de War and Vionnet have done some outstanding creations in this realm, versatile ensembles noted for chic and sophisticated simplicity.

The street-length cocktail and dinner frock and suit are a boon to the great American entertaining scene. Whether they are fashioned of glittering lame or the more somber colors and fabrics, they are smart and can serve for many varied occasions. Like the long-skirted versions, they may be made with accompanying jackets, long or short sleeves. Unlike many of the conventional dinner suits with long skirts, they are styled in monotone effects; the first type is very often fashioned with skirt and blouse of contrasting materials and colors.

A WOMAN'S NEW YORK

By Alice Hughes.

New York, Nov. 17.

WELL, the White Russians have been at it again, with another of their interminable line of benefits, and if there is one gallant former officer of Tsar who doesn't know where his next plate of borscht is coming from, I'll be the most surprised girl in the Fifteenth Assembly District. Certainly the remaining Russian exiles now on these hospitable shores must be the best-cared-for group of emigrees in the world's history.

ALICE HUGHES.

The latest shindig was what is known as the "Russian Students' Ball," and it took place at the grand old Plaza Hotel of a Friday night, with the ubiquitous Grand Duchess Marie playing the role of her great-great-grandmother, the Empress Catherine, of undoubtedly pious memory. A noble group of compatriots surrounded the grand duchess, including such names as Obolensky, Scherbatoff, Schouvaloff, Troubetskoy and Dashkoff. It was all very wonderful, and if the costumes didn't cost too much I haven't the slightest doubt that the poor Russian students benefited enormously by the spectacles of a Russian court levee of 1780 at the corner of Fifty-ninth street and Fifth avenue in 1936.

In the midst of all this glittering, bowing and scraping there was, I thought, one very nice gesture to American pride of race. Prince Potemkin, whom history describes as the huge, one-eyed and boorish favorite and prime minister of the Great Catherine, was played by Col. Francis L. Robbins, jr. As I watched the panoply with popping eyes and caught breath, I was proud that a mere American had been earmarked for this key role. Viewing local Russian activities, I still can't see how the empire fell!

* * * *

GIRL ABOUT TOWN—Reports still persist that the young Earl of Jersey, aged 26, is going to make Movie Actress Virginia Cherrill his countess at practically 2 o'clock tomorrow in Hollywood—and this in spite of the fact that his present pretty countess is very healthy in England at present. But that's one thing about a New York chatter-writer—a mere wife has never yet been known to stand in his way . . .

* * * *

Poor Gertrude Michael, that lovely movie girl, has been ailing seriously since September 30, when she was taken off the Normandie at sailing time with a spell of toxemia!

* * * *

The romance of Ramona, Paul Whiteman's piano-playing and singing composer, and Ken Hopkins, a musician, has kept local tune circles vastly interested. Even bleary-eyed Broadway perks up when romance rears its purty head.

* * * *

Beauty comes to Wall Street in a bigger way than ever, since an enterprising gent named P. Richard has opened a cosmetic emporium right on the Street itself for the lunch-hour benefit of the beauteous secretaries who brighten that dull and slit-eyed area. What a grim place it is! I never visit the financial district, but I am reminded of October, 1929, or perhaps I'm just a softy! . . .

* * * *

Mrs. Wallis Simpson, of Baltimore and London, bids fair to be the biggest style-setter of the coming winter, and local storekeepers are keenly trying to gather authentic reports on her raiment for the coming season.

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Today's HEALTH TALK

By Dr. Irving S. Cutter.

Mandelic Acid—A New Antiseptic.

We are gaining—slowly but surely—in our attack upon bacterial infections. Although certain "bugs" respect no organ of the body, nevertheless medical science is finding ways of reaching them when they occupy remote positions.

Invasion of the urinary tract by micro-organisms has long presented a baffling problem. The question arises—what drug can be given which will be excreted with the urine and possess the power to prevent their growth?

Microbes gain entrance to the kidneys or the bladder, set up inflammation, and chills and fever may ensue. Long drawn out procedures of washing the bladder and the employment of antiseptics by mouth have proved curative in but few cases.

Because most bacteria do not flourish in an acid fluid it has been suggested that keeping the urine acid would be far more likely to render it uninhabitable by the more common varieties. Later it was pointed out by Clark and Helmholz that if the ketogenic (high fat) diet were used this would maintain an unfavorable (acid) situation for bacterial growth.

Of course, there was some objection to this regime because many individuals were unable to take the requisite amount of fat without upsetting the digestion. Then Rosenheim advised that mandelic acid, derived from bitter almonds, would produce the same or a better effect. Experiments in stubborn cases have shown a remarkably high percentage of good results. In a recent report from the Mayo clinic, Cook and Buchtel state that they believe that this acid will supplant the ketogenic diet in 75 per cent of the cases. They find further that it may be combined with the diet and thus become additionally helpful.

Before using the acid Rosenheim tested the antiseptic powers of a considerable number of organic substances. He used culture tubes loaded with various types of bacteria and found that many of the compounds would kill organisms because of their acid reaction. Mandelic acid, however, destroyed them more quickly and more effectively than any of the others. Its value lies in the fact that it is eliminated unchanged and its toxic manifestations are very slight—so low that 75 grains administered experimentally were followed by no unfavorable symptoms. Fortunately, such large doses are not required.

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Actress Cast as 'Kind Lady' Defines Her

Lucy Howard Gives Her Impressions of High Standards Set.

WHAT is a lady?

And why has the title "lady"—once the highest compliment, fallen into such disrepute in recent years?

These questions have been brought home recently to Miss Lucy Howard, Washington actress, by her forthcoming appearance in the title role of "Kind Lady" for the new Washington Civic Theater.

After thinking of her many friends, analyzing the character of Mary Herries, the Kind Lady of the current play's title and a member of Hugh Walpole's grand Herries family, and remembering other roles she has played in her years in the theater, Miss Howard has arrived at a complete definition of the word "lady."

She believes that a "lady" is a woman who is kind, generous, understanding, gracious and above all truly democratic.

She has found these qualities in a marked degree in three women she has known. One, a daughter of a Secretary of State; one, a descendant of an old New York family, and another, an American woman of great charm who married a member of England's Parliament. These three women linger in her memory as great ladies, a vanishing race. And she has also found these qualities in her little colored maid.

Gracious Recipient.

Miss Howard, a costume designer as well as actress, made a dress as a present for her servant and somehow made one sleeve a little longer than the other. She apologized, but the maid almost stammered in her eagerness to explain—"Miss Howard, I do think I must have been born with one arm shorter than the other."

So Miss Howard has concluded that birth, breeding and background are not the ruling factors in making a lady, but rather consideration for others. She doubts very much that there will be any more great ladies of the old school, but she hopes that American women's fuller participation in all phases of modern life, will make them more democratic, generous, and ladylike in the best sense of the word.

One widespread belief that she has encountered in recent years may explain much of the present rather uncomplimentary sense of the word, "lady," and that is the notion that a lady is someone who can handle a lorgnette well. Miss Howard can, she sadly admits, and that gift coupled with an ability to be haughty—on the stage—has caused her to be cast frequently as a synthetic lady.

Yet the most perfect lady she has ever had an opportunity to play is the little, old Cockney woman in "The Old Lady Shows Her Medals." Miss Howard is much more doubtful about the queen in Hamlet.

The three great ladies whom she knew and loved were very different, one from another. The daughter of the Secretary of State was sophisticated, witty, brilliant, charming, with a good heart, great charity and spirituality. The New York friend was the granddaughter of a captain in the old Dutch East Indies trade, a straight-laced lady, who covered enormous kindness with a gruff manner. The American wife of the English statesman was nine years older than her husband, yet kept him charmed and amused, and at 85 was enjoying her life as much as ever.

All three carried themselves beautifully, met life with a knowledge of the world, yet underneath were simple people recognizing the common touch, and when they could not understand other people, still tried to understand.

Mary Herries, the character in the Civic Theater's play, is an instinctive lady, whose graciousness is so much a part of herself and her outlook that she finds herself the victim of an unscrupulous crew of schemers, who she cannot understand until it is almost too late to save herself from utter disaster.

Separately Depicted.

The quality of the character is clearly revealed in the characters of the two actresses who have played it so successfully in this country—Grace George the ever charming, and Washington's own Frances Starr.

Miss Howard is well equipped to follow in such distinguished company. The daughter of Dr. L. O. Howard, famous entomologist who served his Government for 50 years in the Department of Agriculture, she made her acting debut in Washington playing the queen in "Hamlet" at the age of 14! She was appearing then and for some years afterwards with Bobby Bell, who was later to found the famous Ramshead Players for whom Wardman Park Theater was built.

She is playing in Washington again for the first time since before the war.

MISS LUCY HOWARD

Post Offers Prizes For Best Mushroom Recipes This Week

There are many ways to use mushrooms in foods. Recipes for these foods may not be known by all of us but surely some of you have a favorite recipe that might win a cash prize in our weekly contest.

If you have a good recipe containing mushrooms, copy it neatly and send it to Rebekah Blake, Foods Editor of The Post, so that she will receive it not later than Saturday morning. Be sure to write your name and address clearly on each recipe submitted.

The cash prizes are $3 for first prize, $2 for second prize and $1 for each of the three additional prizes.

Recipe Winners.

The winners of the cranberry recipe contest held last week will be announced on the Food Page Saturday.

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Wednesday

With a soft, feminine gilet of lace and mousseline de soie.

$1.95

Thursday

With soft velvet or patent leather flowers in two-tone.

50c

Friday

With an ascot scarf in bright color or metal-shot print.

$1

Saturday

With gold-finished three-strand beads.

$1.95

Suede Belt, $2

Dresses Second Floor

Kann's

Accessories Street Floor

Ickes, Hopkins Bid to Continue Relief Projects

Outline Hopes for Permanent Basis in Talks Before Mayors.

By Robert C. Albright.

Heads of two of the New Deal's foremost recovery agencies yesterday publicly bid for continuation of their work on a permanent basis. Public Works Administrator Harold Ickes projected a PWA non-Federal housing program and Works Progress Administrator Harry Hopkins said his relief program will not be turned back to the States.

The two rivals for control of Administration works and relief plans of the future outlined their hopes before the United States Conference of Mayors, meeting here in annual convention.

Ickes said flatly that "future housing will be carried on by PWA as a non-Federal function," but said he could not speak with authority on the future of Public Works. Urging curtailment in prosperous sections, he said PWA "at least" should be given time to complete the task it already has undertaken, and a permanent Public Works general staff should be maintained to plan a "reservoir" of projects against future depressions.

Are National Problems.

Speaking extemporaneously following his formal address, Hopkins said "unemployment is a national problem and the relief of the unemployed is a national problem."

"This Administration intends to deal with relief on the basis determined by actual need," Hopkins continued. "It intends to co-operate with cities and counties in the administration and the financing of relief. I want to tell you here and now that the Federal Government has no intention of turning the relief problem back to the local units and has no intention whatever of liquidating its relief program."

Hopkins' off-hand remarks were construed as rebuttal of a statement attributed to Postmaster General Farley in London that WPA relief is to be "cleaned up." Ickes' speech, declaring "housing is the most vital social challenge before us," was interpreted by some as a bid for a stronger grip on the Administration's future housing and slum clearance activities.

At the White House, Senator Robert F. Wagner, author of the Wagner-Ellenbogen housing bill, which passed the Senate last session, said he will reoffer his bill to set up a permanent housing division in the Interior Department, and the President is determined to follow through with the legislation as he promised during the campaign.

Other Features.

Other high lights of yesterday's mayors' conference:

W. Frank Persons, director of the United States Employment Service, visualized development of his branch agencies into "efficient employment exchanges."

Basil Manly, vice chairman of the Federal Power Commission, discussed that agency's extended regulatory powers over electric energy transmitted interstate, and declared this broadened authority cannot be "successfully challenged in any court."

Control of bond houses acting as fiscal agents in municipal debt adjustment was proposed by William O. Douglas, of the Securities and Exchange Commission.

E. H. Foley, jr., director of the PWA legal division, offered PWA assistance in drafting appropriate State housing legislation and having it tested where necessary in the courts.

Ickes Cites Stand.

Addressing the annual dinner of the mayors last night, Secretary Ickes advocated slowing down in public works projects in prosperous sections.

"I believe that we should immediately set about to retrench all along the line," Ickes said. "I am not in favor of approving projects for States or communities to which a large measure of prosperity has already returned. I become impatient when I am pressed to approve expenditure of Federal money in sections that are as prosperous as they ever have been in the past."

He favored "a government subsidy, be it Federal, State or local, for slum clearance and decent low-cost housing."

He said the housing program of the future should be "a local program for which the municipalities shall be responsible, with the Federal Government giving aid and counsel."

"All of us might as well get over the idea at once that the Federal Government will continue indefinitely doing all of the work. The job will be turned over to you, for, after all, the cities should have the primary responsibility for a local housing program."

Costs Pointed Out.

Pointing out the high cost of slums to cities, Ickes said municipalities could well afford to impose lower taxes on low-cost housing projects.

Federal grants in the future should not be made on an arbitrary 45 per cent basis, but should be scaled down from 45 as a maximum to as low as 10 per cent where the need of the community is less.

Earlier, Hopkins had told the mayors that unemployment levels range between 8 and 11 millions. He recommended a census of unemployment every few years to "give us an exact picture of our unemployment problem—a much better picture than we have now."

He urged close co-operation between business and government in any future relief program.

Named to Navy Post

Underwood & Underwood.

CHARLES EDISON, son of the late Thomas A. Edison, was appointed Assistant Secretary of the Navy by President Roosevelt yesterday. Edison, who has been serving as director of the National Emergency Council, fills the post which has been vacant since the death of Col. Henry Latrobe Roosevelt.

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**** X WASHINGTON: WEDNESDAY, NOVEMBER 18, 1936 15

The Federal Diary

By Samuel Lubell.

Polish Welcome

Uncle Sam's three delegates to the conference of the International Consulting Committee on Telegraphy—Gerald C. Gross and William J. Norfleet, of the Federal Communications Commission, and Francis Colt de Wolf, of the State Department—are back at their desks brimming over with details of the special week-end excursion arranged for the congrees by the Polish government.

The conference, which was held in Warsaw, was not very exciting. The major piece of business was an attempt on the part of some of the European delegates to raise the cable rates, which was blocked successfully by our delegates. But over the week-end the Polish government truly went to town to entertain the delegates.

A de luxe train was fitted out in princely fashion. One novel feature of the train was an entire Pullman car that had been converted into a dance floor, jazz orchestra and all. At every stop made by the train, as it sped to the City of Cracow in South Poland, the delegates were greeted by brass bands.

At Cracow the conferees were escorted to the salt mines, about 50 miles from the city. Descending about 500 feet underground they were treated to the inspiring spectacle of an underground chapel, 50 to 60 feet high and about 100 feet long and wide, carved out of salt by the miners in their spare time. There were crosses, candle holders, altar stone and figures of Christ, an altar, the Virgin and Saints—all fashioned of salt. Here the miners prayed, while a band played hyms.

Another conference sidelight was the presence of a delegation from revolution-torn Spain. Despite the mass of press cables coming out of Spain, its delegates sided with the Americans in opposing a rate increase.

TVA Labor Policy

David E. Lilienthal's exposition of the TVA's labor policy before the American Federation of Labor convention at Tampa yesterday recalls that the TVA is also blazing the path for an improved employe relationship policy in the Government service.

Latest developments in this sphere are provisions for automatic promotion for all annual employes doing their work efficiently that goes into effect the first of the year, and creation of an impartial board of appeals to review employe complaints.

Under the terms of the new promotion plan three salary rates, entrance, standard and maximum, are set up in each grade. All annual employes are to be appointed at the entrance rate, unless transferred from higher positions in other agencies. After at least a year of efficient service, the employe will be entitled to the standard rate. Promotion to the maximum rate is to be granted "only in rare cases of unusual merit," with further promotion into a new classification on the same basis.

To carry out this plan, on January 1 all employes who have occupied a position at one salary grade for one year are to get pay raises ranging from $60 to $250. Similar pay raises are to be granted again July 1, bringing all employes with a year's service up to the standard rate of their classification. In the future the jump from entrance to standard will be made in one step.

Provision is made for a semi-annual review of the merit and efficiency of the employe. A person not doing well is to be transferred, demoted or dismissed "upon reasons substantiated by factual evidence."

To insure all employes full justice, grievances can be referred to the board of appeals "which acts in an advisory capacity to the director of personnel." The board is to be an impartial body consisting of two representatives of the management and two representatives of the employes, none of whom shall be from the personnel division.

This has no relation to the Treasury art exhibit now on display at the Corcoran Art Gallery but it might serve as a footnote to the entire project. One of the artists selected that most aristocratic of sports, polo, as a subject and, of all places, the Treasury chose for the picture the corridor of the Labor Building.

Misplaced Zeal

It's a little late to bring up a Navy Day story, but we heard it for the first time only last week.

A new stenographer at the Navy Department, anxious to get that "we're in the Navy now feeling" had the officer heading her division give her a letter of introduction to the commandant of the Washington Navy Yard asking that she be given permission to inspect Naval vessels in the yard.

Our young stenographer had no trouble gaining entrance into the yard and was escorted to the dock by a Marine who left here there. Clutching her letter of introduction in her hand the stenographer mounted the gang-plank of the nearest vessel and for more than two hours afterwards was shown through the boat, stem to stern from the enlisted men's to the captain's quarters.

Returning to her office the following day, the young lady sought out the officer who had given her the letter of introduction.

Oh, I feel as if I'm a real part of the Navy now," enthused the girl, describing her impressions, and her long talk with the captain on how the ship was run.

"You feel a part of the Navy, did you say?" snorted the officer. "That was a Coast Guard cutter you visited."

PWA Fight On Abattoir Is Promised

Ickes, Joining Attack on Building Project, Holds It a 'Disgrace.'

Public Works Administrator Harold L. Ickes yesterday said that "the idea of an abattoir in Washington seems disgraceful," and he pledged himself to a finish fight against the plans of Adolf Gobel, Inc.

The Gobel concern has asked the District Court to compel the District Commissioners to grant it a permit for the rebuilding and enlargement of its abattoir in Benning road and Kenilworth road northeast.

Justice Joseph W. Cox postponed for two weeks arguments on the Gobel suit for a writ of mandamus after the Commissioners had filed an amended answer stating that technical data furnished by the meat packer are inadequate.

Ickes is interested in the fight over the abattoir for a number of reasons. The National Parks Service, which comes under him, has purchased considerable park land in the Benning and Anacostia area. The Housing Division of Public Works, a favorite project of Ickes, owns 54 acres of ground within 1,600 feet of the Gobel plant, and on this it is proposed to build homes for 700 families.

Will Stay in Fight.

After announcing yesterday that PWA attorneys would aid counsel for the District government to combat the abattoir project, Ickes said:

PWA will do everything it can to stop this abattoir. We were the first to get into the fight, and we intend to stay in it.

"The idea of an abattoir in Washington seems perfectly disgraceful to me. We don't want one here and we will do what we can to prevent it.

"Washington is a residential city and the seat of the National Government, and an industry such as this has absolutely no place in the city.

"I can't understand why they should want to come into the District when there is plenty of space outside of it."

A number of citizens' associations have entered the fight over the proposed slaughterhouse, among them the Mount Pleasant Citizens Association which, at a meeting Monday night, urged the Commissioners to carry the case to the United States Circuit Court of Appeals should an unfavorable opinion be returned by the District Court.

Opposed By Civic Units.

The proposed abattoir should be opposed because it will constituste "not only a nuisance to the entire adjacent neighborhood but also a menace to the many projects now being developed by the Government," Evan Tucker, a member of the Committee of One Hundred on the Federal City of the American Planning and Civic Association, declared yesterday.

"Abattoirs have no place in this region, but should be located on large plots of land outside the city so as not to interfere in any way with public or private interests," asserted Tucker, speaking as a private citizen, although he is president of the Northeast Citizens Association.

He added he believed "the detrimental effect of slaughterhouses in the neighborhood of residences and parks has been recognized by many cities, and such plants are prohibited in these sections."

Cards Are Issued For Bandit Victims To View Suspects

A line-up of robbery suspects with "admission by card only" will be staged at Police Headquarters tonight when nearly 60 transients will be paraded before holdup victims.

Inspector Bernard W. Thompson, chief of detectives, said that cards are being sent out to persons who have been the victims of bandits within the last six months. The cards, he said, would eliminate curiosity seekers who flooded the line-up room last week.

The suspects, 37 of whom were seized in a raid on the Stag Hotel, in the 600 block D street northwest, Monday, are "floaters" going through town on their way South for the winter. Police said these men are responsible for most of the petty crimes committed here during the last few months.

Club to Hear Dr. Barnes.

Dr. Edwin N. C. Barnes will present "An Evening With the Women Composers of America" at the Women's City Club today at 8:45 p. m. The program will be given under direction of Flora McGill Keefer.

Shakespeare Lovers Hear Talk by Dr. Rosenbach

Bibliophiles Absorbed as Noted Bibliopole Describes Search for First Folio on 413th Anniversary of Printing of Famed Edition of Bard's Work.

More than 300 local bibliophiles gathered at the Folger Shakespeare Library last night to celebrate the 413th anniversary of the issuance of Shakespeare's first folio and to hear a speech by Dr. A. S. W. Rosenbach, distinguished bibliophile.

Dr. Rosenbach, as it happens, is more than a distinguished bibliophile. He is also America's foremost bibliopole. A bibliopole is a bookseller, especially one who sells rare or curious books.

In a talk marked by a casual, debonair humor and a distinct appreciation of financial values, Dr. Rosenbach told of his adventures with the celebrated first folio.

The folio was printed in London in 1623 by the firm of William and Isaac Jaggard. It is estimated that about 1,000 copies were published. Of these, about 200 are known to be still in existence.

Library officials stated that 79 of that 20 now repose in the Folger Library. Some English library is reputed to have four copies. The remainder are scattered.

The edition was printed on such good paper that the Puritans of the time were infuriated. They said things had come to a pretty pass when the works of a mere playwright were printed on better paper than was the Bible.

While Dr. Rosenbach's adventures with the first folio seemed to be mostly monetary, an imaginative listener could gather from his talk a glimmering of the enormous intensity of purpose with which bibliophiles and bibliopoles go after their prey.

At a dinner in Ireland one night, the Philadelphia bookseller sat next to an Irish nobleman who said he had a library. Dr. Rosenbach, the next day, went to examine it but his hopes, elevated by draughts of rare old Irish whisky, slumped sickeningly when he beheld a collection of law books and the works of Smollett.

Disappointed, the Irish peer remarked he had some other books in a closet. He did, too. Dr. Rosenbach found a fine Shakespeare first folio and some other rare editions that had been lost for years.

Discoveries like that make the true bibliophile's heart thump with delight. That sort of thing keeps him going. He never knows when, in an old garret or an obscure shop, he's going to stumble on something that has been lost for generations.

The other fillip to book collecting is, apparently, the promise of financial return. Dr. Rosenbach's audience thrilled last night when he told of the tremendous increase in the value of the first folio. It sold for $5 when printed. Now a copy costs thousands.

Dr. Rosenbach, besides being a bookseller and having a fine private collection, is president of the American Shakespeare Society. He appeared in that capacity recently on the Major Bowes radio hour.

Mgr. Corrigan To Be Installed At C. U. Today

Archbishops and bishops from every part of the United States, spiritual leaders of 20,739,189 American Catholics, are in Washington today for a crowded three-day program.

At 4 p. m. today they will attend the inauguration of the Right Rev. Joseph Moran Corrigan, S. T. D., as sixth rector of the Catholic University of America.

Following the inaugural ceremony, honorary degrees of doctor of laws from Catholic University will be conferred upon Associate Justice Pierce Butler of the United States Supreme Court and the Rev. Michael J. Lavelle, vicar general of the archdiocese of New York.

This morning the archbishops and bishops, forming the American hierarchy of the Catholic Church, will hold the first session of a two-day meeting. It will be held behind closed doors in the Catholic University Library Building.

Coughlin Discussion Hinted.

Predictions have been made the bishops will discuss the case of Father Charles E. Coughlin, the Detroit radio priest, whose verbal assaults on President Roosevelt enlivened the recent political campaign. Since the campaign ended, Father Coughlin has announced his retirement from radio and political activities.

An overwhelming majority of the bishops, it is said, have been upset by Father Coughlin's activities in the political field. But whether they intend to do anything about him, or other priests who might have like ambitions, is something known only to themselves.

Among those who will sit in at the meeting of the hierarchy is the Most Rev. Michael J. Gallagher, bishop of the Detroit diocese, who frequently has defended Father Coughlin.

May Fill Burke Place.

Those bishops who make up the administrative board of the National Catholic Welfare Conference, central agency of the hierarchy, will meet Friday and may appoint a successor to the late Mgr. John J. Burke, for 15 years general secretary of the conference.

Approximately 5,000 are expected to witness the inauguration of Mgr. Corrigan. They will include, besides the hierarchy, delegates of more than 300 institutions of higher learning, members of the Diplomatic Corps, officials of the United States Government, heads of religious houses affiliated with the university, a delegation of priests from the archdiocese of Philadelphia, home of Mgr. Corrigan, and students of the university.

The procession will form in three units on the campus under direction of the Rev. Dr. Maurice S. Sheehy as grand marshal, and will start at 3:30 p. m. to the gymnasium, where the exercises will be held.

Cuban Official Confers Honor Upon Gen. Kean

Thirty-eight years ago in fever-ridden Cuba a young Army surgeon, Dr. Jefferson Randolph Kean, had faith in a discovery made by Carlos Finlay—that the mosquito caused yellow fever. Yesterday, on the second floor of the Cuban Embassy, Brig. Gen. Kean was presented with the Grand Cross of the Order of Carlos Finlay by Dr. Manual Martin, Cuban secretary of health.

Gen. Kean, who now is 76 and retired from the Army, seemed moved as Dr. Mancia, speaking in Spanish, thanked him for the services he had done Cuba in eliminating yellow fever. At the completion of his short talk, Dr. Mancia placed a gold-ribboned medalion over Gen. Kean's neck and pinned a large gold and blue enameled rosette on his chest.

Gen. Kean thanked the Cuban nation and its President, Miguel Mariano Gomez, who signed the decree making the honor effective last week in Havana. Ambassador Guillermo Patterson made the introductions.

Also present at the short ceremony was Dr. Carlos Finlay, son of the man from whom the award receives its name.

Gen. Kean founded Cuba's department of health in 1902. It was the first health department in the world founded with a cabinet officer at its head—a practice established since in many nations.

He was with Maj. Gen. Leonard Wood in Havana, from 1898 until 1902, when he left the country to return again in 1908 and stay for three years before going back to the United States. In 1924 Gen. Kean retired. His home is at 2304 N street northwest.

Move to Add 13th Street Buses Scored

New Load Would Only Slow Traffic, Asserts Van Duzer at P. U. C.

A question as to the ability of lower Thirteenth street to carry more buses late yesterday overshadowed community bickering over street cars versus buses on the second day of the Takoma Park bus hearing before the Public Utilities Commission.

William A. Van Duzer, director of traffic, said Thirteenth street, between I and E streets, has reached a "bus saturation point." He was introduced as a witness by William A. Roberts, attorney for Ninth street businessmen, who want the Takoma Park bus line routed via Ninth street at Florida avenue to Constitution avenue.

Riley E. Elgen, chairman of the commission, and E. D. Merrill, vice president and general manager of the Capital Transit Co., in cross-examining Van Duzer, insisted additional buses would reduce the number of private vehicles on Thirteenth street during rush periods.

"Saturation" Cited.

Van Duzer named Twelfth and E streets as other downtown thoroughfares which have reached a "bus saturation" point. Asked by Richmond B. Keech, vice chairman of the commission, what would be the result of additional traffic on these streets, he said:

"The movement will become sluggish, and accidents will increase."

Roberts submitted maps which paralleled the bus routing urged by the combined citizens associations in Takoma Park but which changed the routing at Florida and Vermont avenues to Ninth street instead of over Vermont avenue to Logan Circle and thence over Thirteenth street.

His substitute plan also would take the buses from Ninth street and Constitution avenue along the latter to the group of Federal buildings between Seventeenth street and the Potomac River. The return route would be similar save it would use Barry place instead of Florida avenue to return to Sherman avenue.

Routing Opposed.

The Roberts plan was opposed by G. A. Corbin, chairman of the public utilities committee of the Manor Park Citizens Association, chiefly on the ground that it would take the buses through "undesirable" neighborhoods.

The hearing will go into its third day today and probably will be concluded. The commission's own witness, Fred A. Sager, chief engineer, will be the principal witness.

Clashes between Corbin and William McK. Clayton, of the Brightwood Citizens Association, broke the monotony of the earlier testimony.

Corbin submitted a document showing 200 signatures of persons favoring the change to buses, as compared with 20 opposing it and insisted he made an impartial survey.

Wheat Plays Solomon, Throws Out Cat Fight

'What's All This Row About?' Justice Asks, Then Chides Women and Dismisses Case; Fate of Feline Show in Capital Dec. 5-6 Remains Undecided.

With the sagacity of Solomon and the courage of a man who braves the wrath of women scorned, Chief Justice Alfred A. Wheat yesterday grabbed Washington's bitter, snarling cat fight by the tail and hurled it out of District Supreme Court.

It was a ticklish moment, fraught with danger and explosive drama of wild emotions caged, when Justice Wheat announced he was prepared to rule on the injunction sought by one faction of the Columbian Cat Fanciers, Inc., against what it termed a "rump" faction.

Eleven pairs of feminine eyes survey the judge and in each there gleamed expectation of victory. Lids of the ladies narrowed in astonishment at his honor's first words.

"What's all this row about, anyway," said his honor and it was clear the ladies thought his honor was being quite petty.

After all, had not every cat lover—and sir to you, sir, if you don't love cats—been virtually sleepless for a month because no one knew exactly whether the cat show would be held December 5 and 6.

What's all this row about, indeed!

Fanciers' Future Imperiled.

Why the very future of the Columbian Cat Fanciers, Inc., "formed for the purpose of properly breeding both long-haired and short-haired cats," was at stake.

His honor knew all that. Herbert S. Ward, attorney for the faction which called the other faction "rump," had just explained it clearly and offered to elucidate further.

The Columbian Cat Fanciers, Inc., Ward had explained, split into two factions with two sets of officers last month, each faction insisting its officers were the proper spokesmen for the corporation.

Ward was anxious to explain fully how the faction, headed by Ira Chase Koehne, Navy Department attorney, had seized 207 cat cages owned by the corporation and would not surrender them to the faction he represented, headed by Mrs. Mary Hantzmon, so the cat show could be staged next month.

But His Honor held up his hand and continued:

"Here's an organization of 23 women and 2 men. It is disgraceful that these ladies cannot conduct their organization without coming into court about it."

By this time the situation really was tense, what wtih each faction expecting the judge in his next breath to denounce the ladies on the right, or the left, as the case might be.

But right there is where His Honor began applying the brakes on valor and turning on discretion.

He shied away from deciding which group—there were five ladies on the right and six on the left—was the Columbian Cat Fancier, Inc., and which the "rump faction."

"I think it is shameful that you ladies can't get together, but I don't think this is a proper case for a court of equity. Case dismissed."

"Your Honor, it just simply isn't right," protested Ward.

Erect and uncompromising, Justice Wheat gathered his robes around him and started majestically from the bench.

But Justice Keeps On.

The marshal and other court officers were alert for trouble, and it was not long in coming.

Down the aisle came a large lady in green, calling, "Could I have a word with you, Judge? Oh, Judge, just a minute."

Flanked by his protective cordon, Justice Wheat kept on his way majestically.

The cat fight started last July when six members were expelled from the corporation for "lack of interest and nonpayment of dues." They contended they could not be expelled without a hearing and when no hearing was forthcoming they called a meeting last month. Three members in good standing attended. The by-laws of the corporation provide that five is a quorum, so the nine proceeded to elect new officers. Koehne, who owns 150 cats, was elected president.

Mrs. Hantzmon refused to recognize the new officers and decreed that the "show must go on."

And then it was discovered the so-called rump faction had control of the corporation's 207 cat cages. A cat show simply can not be held without cages.

Mrs. Harzmon's group tried to recover the cages on a writ of replevin only to discover they had been moved out of the District.

Counsel Post May Be Cut By President

Suggestions to Abandon Legal Job Will Be Studied.

President Roosevelt yesterday indicated that he is considering seriously the unofficial suggestions that the office of people's counsel be abolished.

Asked at a press conference when he was going to appoint a successor to William A. Roberts, who resigned November 1, the President said that he wanted to investigate the matter further, but that he would not take any action until he returns from the South American cruise.

He indicated that he is not convinced of the necessity of continuing the office. In this position he probably will be supported by District officials, whom he is expected to consult before taking any definite action.

While Governor of New York, it was recalled, Mr. Roosevelt vetoed a bill passed by the Legislature to set up an office of people's counsel. The office would have been elective, however, rather than appointive.

Melvin C. Hazen, president of the Board of Commissioners, has already expressed himself as favorable to abolishing the office of people's counsel, partly as an economy move, but he would have its duties absorbed by the counsel for the commission, now an assistant corporation counsel.

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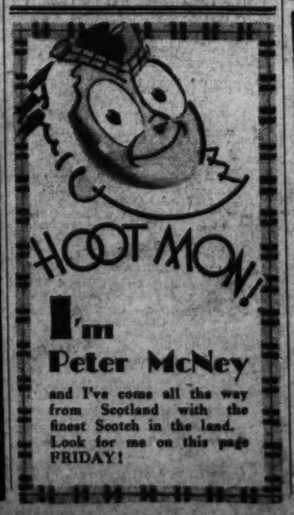
HOOT MON!
I'm
Peter McNey
and I've come all the way from Scotland with the finest Scotch in the land. Look for me on this page FRIDAY!

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"Youse guys is gonna get me all up in th' air if you don't let me finish this cup of Wilkins Coffee."

The Post's New Yorker

By Leonard Lyons.

Broadway Nocturne.

". . . and do you know that there are people who go to sleep now, get up at 8 a. m., work till 5 p. m., and live that way? . . . What, dear? . . . You'd like to quit and go back to living like a human? . . . G'night.

12 P. M. "Here's a newspaper yarn," a reporter contributes at Fifty-third street. "Hearst wrote an election editorial, stating that Landon's speech was as good as the Gettysburg Address. He was asked: 'Do you honestly believe that?' Hearst answered: 'Yes, I honestly believe that speech was as good as the Gettysburg Address. Of course, my editorial was better than the speech!'"

1 A. M. *"Take ym picture," a ringsider at the Rainbow Room asks the cameraman. "I'm in the Social Register. I swear I am" . . . Carol Stone, attired in a decollete gown, leaves the Center Theater stage door. "How do you like it?" she asks Bill Gaxton . . . "Well, he assures her," you're all dressed up—for a physical examination!"*

2 A. M. The Prince of Asturias enters the Yumuri. The Franco-sympathizing waiters scrape and bow deeply before him. . . . Leslie Howard stops to chat with a group of friends at Fifty-second Street. "Come, Hamlet," his wife calls, "forsooth—you've got to catch some sleep-eye."

3 A. M. *"Didya hear?" a movie official tells Marvin Lawler at El Morocco, "Dietrich went to the London opening of 'Romeo and Juliet,' and timed it to enter during the balcony scene. Critic Hannen Swaffer asked her, 'Who do you think you are, Mrs. Simpson?'"*

4 A. M. "Do you know," a naval officer queries at Lindy's, "why the fleet—which had sailed to the Coast for the opening of the new bridge—suddenly was called to Southern waters? Check it and get a swell story. . . . 'Mabel Bell, with her 72-and 85-karat diamond rings, was in here," the Kit Kat doorman relates. "She went to weigh herself, gave the rings to her son, said 'Hold these'—and then stepped on the scales!"

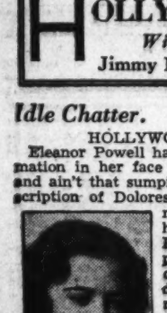
6 A. M. *". . . you promised you'd smoke only three cigarettes a day. When you left, dear, you had a full pack and now there are only two cigarettes left . . . What happened? . . . Yeah? . . . Well, just don't try and tell me that you met 15 bums!"*

In Hollywood With Jimmy Fiddler

Idle Chatter.

HOLLYWOOD, Nov. 17.

Eleanor Powell has as much animation in her face as in her legs, and ain't that sumpin! Nutshell description of Dolores Del Rio: Romantic. Shake hands with Alice Brady and your palm will smell of perfume for days. Stan Laurel's sage remark: "It is their faces that make some folks' clothes look shoddy." Lawrence Tibbett is a bathroom barytone. Critic's comment: I never expected to read "Katharine Hepburn turned in her usual quiet-spoken performance." No blonde more completely transformed by a black wig than Isabel Jewel.



ELEANOR POWELL.

Margo reminds me of a waddling duck; when she walks her feet point outward like airplane wings. Peas from the same pod: Grace Bradley and Paula Stone. No one can jitter me more quickly than Lionel Stander when he stares with his one brown, one green eyes.

Season's best performance to date: Walter Huston in "Dodsworth." (But, as someone remarked, the Academy Award will probably go to Robert Taylor or Fred MacMurray.)

It is a rotten turn of fortune that has befallen Dixie Dunbar. Because of her similarity to Simone Simon, under contract to the same studio and currently a company pet. Dixie is threatened with loss of her contract at completion of its present optional term.

The reason Miss Dunbar was recently asked to wear bangs (which she did not like) is that studio heads hoped the new hair style might do away with her likeness to the French actress. Proving that she is a grand sport, while others on the lot complain bitterly about Simone's ugly temper, Dixie heaps only praise on her more fortunate rival's head.

Lyda Roberti was the big gasp at the very hotsy-totsy Trocadero night club a few evenings ago. She arrived there clad in an evening gown with a long train. When she danced the train got in her way, and Lyda has no patience with things that annoy her. She strode into the ladies' powder room, borrowed a pair of scissors and snipped it off.

I hardly know whether to laugh or cry over Spencer Tracy's private tragedy. It seems that Spencer decided fresh milk would be good for his kiddies, and he purchased a cow; paid $150 for the critter. Doctors then warned him that raw milk might carry germs, so Tracy spent $500 for pasteurizing equipment. He soon discovered that preparing milk for consumption is an expensive and tedious task, and that it was far easier to depend on the dairyman.

He sold the cow to Edward Everett Horton, but such is the attachment that he makes almost daily trips to Horton's ranch, just to visit the cow.

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- Nelson B. Bell About The Show Shops -

The Dionne Quintuplets Seem to Be Fine Young Ladies in "Reunion," Their Latest Film Vehicle

Lively Young Quintet Appear With Many of Cast of Their First Picture, including Jean Hersholt and Dorothy Peterson; More Concerning the Noel Coward One-Act Plays; Mr. Delyea Stays Right Side Up at the Shoreham.

TWENTIETH CENTURY-FOX is a shrewd outfit. Under the guidance of Darryl Zanuck, the little wizard of production, who formerly made pictures for the Freres Warner, this company has soared to the heights among the major studios. The conspicuous thing about Mr. Zanuck is that when he bites his teeth into a good idea, he seldom lets go.

BELL.

When he acquired the Dionne quintuplets as a quintet of stars for his company in "The Country Doctor," he knew he had something. So he hung on. And now comes the second picture in the series celebrating the obstetrical miracle that caused these French-Canadian young ladies to survive against every precedent known to medical science.

This item is known by the name of "Reunion" and was screened yesterday afternoon for the local press. It bears slight resemblance to the first of the quints' stellar vehicles beyond the fact that they are in it, along with a surprising number of the cast of the first picture dedicated to their celebrity.

Among those who contribute to the interest of this release—to be seen on the screen at Loew's Capitol beginning Friday—are Jean Hersholt, Dorothy Peterson, John Qualen, "Slim" Summerville, Montagu Love and Helen Jerome Eddy.

This picture, in addition to supplying a considerable measure of first-grade entertainment, seems to refute the allegation that frequently has been made that the Dionne youngsters are causing their parents and governmental sponsors no end of anxiety by reason of their inability to talk coherently, despite the fact that they now are in their third year of life.

To the casual observer the young ladies seem to be completely normal, and pretty husky specimens of their race, at that.

* * * *

One of yesterday's welcome callers was Ray Henderson, avant courier, as the man said, for Katharine Cornell, who comes to the National Theater on next Tuesday in Maxwell Anderson's new play of "The Wingless Victory," which she will enact here for the first time on any stage. In the course of a brief discussion of this, that and the other, pertaining to the living theater, Mr. Henderson reminded me of something that had completely escaped my memory. That was that Joyce Carey, author of "Sweet Aloes," in which Evelyn Laye appeared last season, and now doing such exceptional work with Noel Coward and Gertrude Lawrence in "Tonight at Eight-Thirty," at the National, was a member of Miss Cornell's cast in "The Barretts of Wimpole Street," at the Belasco several seasons ago.

Miss Carey did a bit of emotional work in that play, now that we have been reminded of it, that never missed the mark by so much as an eyelash at any performance. It was the bit in the last act when the irate senior Barrett stormed into the house in search of Elizabeth Barrett and her pet spaniel, only to find them both gone.

It was Miss Carey's job to express the emotional stress of the family and she did it beautifully—just as she is doing everything assigned her in the cycle of Coward's nine one-act plays, being presented for a second week at the National in bills of three each.

* * * *

It necessarily has become the fashion among the appraisers of theatrical wares to publish their preferences as among the nine Coward one-act plays that are creating such widespread discussion and such fulsome expressions of wonder at the versatility of Author Coward and his associate players.

This column already has written so much on the topic that it hardly dares risk the charges of log-rolling that surely will follow further Coward encomiums. Nevertheless, lest there be some doubt as to precisely where we stand in the matter, I am willing to hazard a few brickbats—and maybe some bouquets—by declaring myself as inordinately enthusiastic over "Fumed Oak," "We Were Dancing" and "Family Album." These are the three of the nine that I like best. Unfortunately, you will not find them assembled on any one bill.

A great many people have expressed a tremendous enthusiasm over "Shadow Play," but to me the one-act play form is not a medium of sufficient scope to accommodate the transition from reality to fantasy, dreamland, retrospect, or whatever you wish to denominate it. "Red Peppers" is a lively charade that anyone will enjoy—even if he does not immediately identify Mr. Coward and Miss Lawrence in the pivotal roles.

But, as we have said so many times before, "Tonight at Eight-Thirty" is the blanket title of such an altogether admirable series of one-act playlets that any group one may happen upon will be a fine reward for an evening of judicious attendance at the theater.

* * * *

Incidentally, Mr. Coward also is on view on the screen at the Rialto Theater in "The Scoundrel," his first and only screen play, made under the vivacious auspices of Ben Hecht and Charlie MacArthur. Alexander Woollcott, a local visitor last week, was a member of the supporting cast and by some miracle of glandular activity remained on his feet throughout the full three minutes that he was on the screen. This will come as a complete surprise to those who remember Mr. Woollcott only as he appeared in support of Francine Larrimore in Sam H. Behrman's "Brief Moment," at the Belasco several seasons ago.

* * * *

Tonight in Wardman Park Theater the newly organized Washington Civic Theater will launch its second production of the season, "Kind Lady," in which a cast almost entirely distinct from that which appeared in "Caesar and Cleopatra" will be seen. Under the direction of Day Tuttle, the Civic Theater already has established itself as a productional entity of which great things may be expected. It takes itself and the living drama seriously and deserves the intelligent interest and co-operation it has developed among discriminating theatergoers of the Capital.

* * * *

Henry Delyea still is log-rolling champion. At the Shoreham yesterday afternoon, he continued to remain upright on his log in the turbulent pool and Harry Wilson still had to content himself with the place position in these timber sweepstakes. This all attaches itself, you will remember, to "Come and Get It," the Samuel Goldwyn Production of the Edna Ferber story of the big lumber business, in which Edward Arnold is the star.

* * * *

Signs of the Times.

Then there was the manager who placed this double-feature bill in lights on his marquee:

"ADVENTURE IN MANHATTAN"
"AND SO THEY WERE MARRIED"

Film Time-Table

Loew's Capitol—"Tarzan's Escape," at 11 a. m., 1:35, 4:20, 7:10 and 9:55 p. m. Stage shows at 12:40, 3:30, 6:15 and 9 p. m.

RKO-Keith's—"Smartest Girl in Town," at 12 noon, 1:43, 3:26, 5:09, 6:52, 8:35 and 10:18 p. m.

Earle—"Adventure in Manhattan," at 11 a. m., 1:25, 4:15, 7:05 and 9:55 p. m. Stage shows at 12:35, 3:25, 6:15 and 9:05 p. m.

Palace—"Libeled Lady," at 10:30 a. m., 12:45, 3, 5:10, 7:20 and 9:40 p. m.

Belasco—"Carnival in Flanders," at 11:55 a. m., 1:55, 3:55, 5:55, 7:55 and 9:55 p. m.

Columbia—"Big Broadcast of 1937," at 11 a. m., 1:10, 3:15, 5:25, 7:35 and 9:45 p. m.

Metropolitan—"Wives Never Know," at 11:45 a. m., 1:45, 3:45, 5:45, 7:45 and 9:45 p. m.

Rialto—"The Scoundrel," at 2, 3:54, 5:48, 7:49 and 9:50 p. m.

Little Theater—"The Yellow Cruise," at 11:17 a. m., 1:21, 3:25, 5:29, 7:33 and 9:37 p. m.

Tivoli—"Cain and Mabel," at 2, 3:50, 5:10, 7:30 and 9:25 p. m.

Ambassador—"Ramona," at 6:15, 8 and 9:45 p. m.

Uptown—"Valiant Is the Word for Carrie," at 2, 3:55, 5:50, 7:45 and 9:45 p. m.

Again Is the Spouse of Charlie Ruggles

This, as goes without saying, would be Mary Boland, one of the most able of the cinema's comediennes, who teams with Charles Ruggles again in "Wives Never Know," the screen feature opening today at the Warner Brothers' Metropolitan Theater. Miss Boland and Mr. Ruggles have come nearer than any other twosome to filling the niche in moviedom once occupied by Mr. and Mrs. Sidney Drew.

Bride-to-Be *By Vida Hurst*

CHAPTER 9.

Becky's face was as white as the papers she held in one hand.

"I heard you," she confessed. "I didn't want you to see me looking so untidy and I thought you'd go right out again, so I didn't say anything until it was too late. I didn't mean to listen, but I did. I'm sorry!"

She stopped on the verge of tears. Phillip's voice was stern.

"I wouldn't have had anyone overhear this particular conversation for the world," he said.

But when he saw her stricken expression he relented.

"Don't look like that about it, Becky! I realize that any moment after we entered the room would have been the wrong one for you to have announced yourself. I supposed you'd gone home."

"You aren't angry with me?" she faltered.

"Certainly not, but I suppose I must seem like an unspeakable cad?"

She was not sophisticated enough to wonder why her opinion should matter to him.

"I think," she said slowly, "that Mrs. Meade was right when she said it was your pride which stands between you."

"It isn't that at all," he denied. "If it had been I should never have come back here as I did. The truth of the matter is, Becky, that I am completely disillusioned about all women. For eight years I have cherished the idea that I wanted to marry someone I couldn't have. It was a fixation with me until I actually had a chance to fulfill it. Do you remember what we were talking about the other day? When I said you could have anything if you could only manage to want it long enough?"

Becky nodded.

"This is an example. After eight years I am not the same man. It can't be helped. Life is just that way. I don't really want to marry anyone now. I'd rather live alone and do as I please."

"Don't you think it's rather silly to let your unfortunate experience with one woman disillusion you about all of us?" Becky inquired innocently.

He looked surprised.

"It hasn't been my experience with one woman," he said shortly. "I've known plenty of them without finding any reason for changing my mind."

The cynical look she had noticed the night he arrived was on his face again. But in spite of all he had said, Becky longed to comfort him.

"Don't be so hurt about it," she pleaded.

"I'm not hurt," he declared. "My life is too full of other things to sit and cry about my unhappy love affairs. What do you think I am?"

"I think you are deceiving yourself," she insisted. Philip laughed.

"Well, I'm not. I understand myself thoroughly. And now let's change the subject, if you don't mind."

Becky went home that night tired and dirty but with a lighter heart than she would have believed possible earlier in the day. Whatever the reason, Lelia and Philip were not going to be married as Regina had planned. He wasn't in love with Becky, but neither was he with anyone else. He might be completely disillusioned about all women, but at least she would have the opportunity of working with him, listening to his plans, sharing his dreams.

It wa the beginning of a period of happiness which seemed all the brighter for the clouded days which had preceded it. That month of August was marked in red letters on the calendar of Becky's heart. The color returned to her cheeks; her eyes shone. She was never too tired to eat or too sleepy to rise. She sang while taking her shower. She dressed, taking pains with the smallest detail. And she spent every cent she could spare for new clothes. A black satin dress, plain enough to wear to work but stunning enough to go to dinner in. A black suede hat and shoes and gloves.

"I never knew you to be so extravagant," her mother said.

"This time of the year," Becky reminded her, "everything I have begins to look shabby."

A week later when her father lost his position she wished she had been more economical. Although he insisted he would be able to find another one it would take time, and probably not pay as much. Becky knew that in the meantime he would be forced to sell securities which had been put away for the future. It was the only flaw in the otherwise perfect fabric of her contentment, woven day by day in the Green street library.

Philip was such a darling to work for. He consulted her as if her opinion really mattered. In spite of his professed cynicism he confided in her like a lonely child, explaining specifications at great length and exhibiting blue prints which meant nothing to her at first. He was making more important contacts every day, had submitted sketches for several important new buildings, one of which had been accepted. He even lugged a heavy portfolio down from his room to show her old drawings of theaters and hotels which had been built in Mexico City.

Becky was surprised at her own interest. The beauty of them aroused her imagination.

"What a satisfaction it must be," she said to him, "to create something in your own mind and see it take shape later in reality."

"You understand that?" he cried, enthusiastically. "It's the greatest thrill in the world."

Yes, it would be for him, she thought and the greatest thrill for Becky Stern was to sit across from him listening to him talk about it, or bend over a blue print with him beside her.

"See, Becky! This is what I mean."

They were sitting thus, side by side at the desk when Regina arrived and came into the library, which was never closed.

"Sorry to interrupt you," she said. "But I though I'd better stop and see how everything is getting along. I had a letter from mother this morning."

Philip replied, "Everything is fine. So far as I know."

"Francis, jr., behaving?" Regina inquired.

"Yes. He threatened to go on a binge the night the folks left but it didn't amount to anything. He was in bed and asleep before midnight."

"You ought to know," Regina said pointedly. "The way you've been sticking at home yourself."

Her cousin smiled.

"I've been working at night a good deal of the time. And I can't very well keep an eye on Francis and be out myself, can I? It would be lonely for him to eat his dinners alone. I'll go out when I'm sure he's not going to be here."

"You know, of course, that Lelia has gone East?"

Philip answered pleasantly, "Yes!"

Regina puffed at a cigaret.

"You're making a great mistake, Phil!"

Philip said nothing, but Becky, glancing at him, saw that his mouth was rigid. Two small muscles twitched high in his cheek.

Regina rose.

"I knew you would resent my mentioning it," she continued. "You've always been so cagy where your personal affairs are concerned but in this case it happens to concern me, too. I'm Lelia's best friend. And I resent the way you're treating her."

Philip's face became a mask. Not a flicker of expression crossed it as he asked politely: "Did Aunt Molly say how Uncle Francis was feeling?"

Regina crushed her cigaret into an ashtray.

"All right!" she flared and flounced from the room.

It was the first time since she had met her that Becky had seen her display any emotion. Philip picked up the blue print.

"See, Becky! This is what I mean."

They continued their discussion as if Regina's visit had never happened.

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To Be Continued.

AMUSEMENTS

Loew's CAPITOL NOW
TARZAN ESCAPES
with Johnny WEISSMULLER Maureen O'SULLIVAN
STAGE
CBS RADIO REVUE
Ray PERKINS with Patti CHAPIN
Conroy DEUTSCH

AMUSEMENTS

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A FATHER . . A SON . . BOTH MADLY IN LOVE WITH THE SAME WOMAN!
Edna Ferber's
Come and Get It!
A Magnificent heart-walloping story . . . rich with excitement, romance and mighty drama.

Hurry—Last Day!
"LIBELED LADY"

AMUSEMENTS

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Second Production
OPENING TONIGHT!
And Nightly Through Saturday at Wardman Park Theater
"KIND LADY"
"An Intellectual Horror Play" From a Story by Hugh Walpole
Evs. Seats $1.50, $1.10, 55c, 44c
On Sale Raleigh Hotel Lobby
Bargain Matinee Saturday
All Seats 55c and 44c
Good Seats Also at Box Office

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NOW PLAYING
Here Is a Week Substitute for Reason. But You Will Rave About This Attraction
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With Mabel JEPSON
Both of Metropolitan Opera—Joint Recital
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EARLE
Last 2 Days
EDW. ARNOLD • JOEL McCREA
In Columbia's Lavish Hit
"ADVENTURE IN MANHATTAN"
On Stage
TED LEWIS & HIS REVUE
Coming Friday
"3 MEN ON A HORSE"
A Warner Bros. Hit With FRANK McHUGH • JOAN BLONDELL
On the Stage
NIELA GOUDELLE
Queen Paris Harmonica Ensemble
And 3 Other Acts

AMUSEMENTS

Today
Charlie Wanted to Be a Man About Town—And When He Succeeded He Tried to Hand It Out
Charlie RUGGLES
Mary BOLAND
in
"WIVES NEVER KNOW"
A Paramount Picture with ADOLPHE MENJOU
Warner Bros. METROPOLITAN
25c to 6:30 p.m. 25c & 40c Thereafter

THURSDAY That All-American Fun Fest
Loew's COLUMBIA 9 at 12th
with STUART ERWIN, ARLINE JUDGE, BETTY GRABLE, PATSY KELLY, JACK HALEY, YACHT CLUB BOYS
PIGSKIN PARADE
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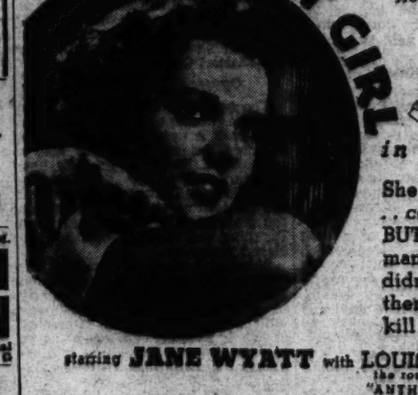
She couldn't cook . . couldn't sew . . BUT . . she got her man and then she didn't know whether to kiss 'im or kill 'im
starring JANE WYATT with LOUIS HAYWARD
the romantic Dennis of "ANTHONY ADVERSE"
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COMING . . . MAXWELL ANDERSON'S "WINTERSET" with the original stage stars BURGESS MEREDITH and MARGO

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HELEN McGRAW
Willard Hotel
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NATIONAL THEATRE
Saturday Morning, 10:30, November 21st
Seats now: 55c, $1.10, $1.65

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In His FIRST and ONLY Screen Appearance as
"THE SCOUNDREL"
ALSO
SHIRLEY TEMPLE
IN HER EARLIEST COMEDY
"PARDON MY PUPS"
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SECO 8044 Ga. Ave., Silver Spring, Md.
Bing Crosby "RHYTHM ON THE RANGE"
STATE-BETHESDA 8020 Wisc. Ave., Bethesda, Md.
Edward G. Robinson "Bullets or Ballots" Voice of Experience
Comedy—News
STATE Falls Church, Va.
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HIPPODROME 5 NEAR 9TH Double Feature
Miriam Hopkins, Joel McCrea, "Splendor" Eleanore Whitney, "3 Cheers for Love"
CAMEO MT. RAINIER, MD. Today Brian Donlevy—"Human Cargo"
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GASOLINE ALLEY — The Grape Vine

DON'T GET TOO HEPPED UP ON TRIXIE, GOOTCH. I TOLD HER WHAT YOU SAID ABOUT THERE BEIN' TOO MANY INTERESTIN' THINGS TO BOTHER WITH GIRLS.
WHAT DID SHE SAY?
THAT SHE'D MAKE YOU EAT YOUR WORDS AN' LIKE 'EM.
SHE TOLD YOU THAT, SKEEZIX?
SO SHE IS JUST MAKIN' A FOOL OUT OF ME!
I HATED TO TELL YOU, GOOTCH, BUT THAT'S WHAT SHE SAID.

Coleman Wins Medal in P. G. A. Golf Tourney With 143 Total

Hoyas Adopt A New Battle Maxim

Cry for Maryland Game Is 'Stop Everybody,' Guckeyson, Too.

Hagerty Is Taking No Chance That Terps May Pull 'Sleeper.'

The familiar battle cry of "Stop Guckeyson," which has been employed by every team to oppose Maryland this season, did not reverberate over Georgetown's historic campus yesterday as the Hoya huskies went into a prolonged huddle with their coaches about Saturday's important game at College Park. The Georgetown cry is "stop everybody including Guckeyson."

Coach Jack Hagerty and his scouts, it appears, are thoroughly familiar with Maryland's powerful backfield, and believe that if they school the Hilltoppers to stop Guckeyson, Headley, Meade, or any one of a half dozen, other ball carriers will break away and tear off a sizable gain. It would be embarrassing, putting it mildly, for Georgetown to descend on College Park prepared to stop Guckeyson only to have another lad run them into defeat.

Dobson Might Feel 'Em.

Suppose, for example, the boys are well drilled in the fine art of stopping the Old Line's All-America candidate and he doesn't even play. That would be first rate strategy for Frank Dobson to employ and certainly would throw Hagerty's men completely off stride.

Maryland will have a decided edge in ball carriers, with its brilliant array of regulars and a bevy of rather obscure reserve who can carry the mail. To begin with, Georgetown has no one to match the talented Guckeyson, particularly in a broken field and returning punts. "Jumbo Jim" Meade's line-cracking abilities are well known and the laurels he has won well deserved. Bill Duff, Georgetown's fullback, might give Meade a run for his money in line bucking when normal, but Duff is nursing a number of bruises and will not be at his best for this game.

At the other halfback Coleman Headley has a big advantage over Tony Barabas, and it is all in experience. Tony will be a swell back with more experience, but right now he isn't in Headley's class. The Maryland boy is not quite as fast as Tony, but far more elusive in a broken field and cooler under fire.

Praise for Keating.

At quarterback Georgetown will have the advantage if Tommy Keating starts, for here is one of the smartest field generals Washington has seen in a number of years. Charley Ellinger is a good, reliable team director and boasts more experience than his younger rival, but Ellinger doesn't measure up to Keating's abilities.

Keating is a leftist, a radical quarterback, even in the most important game. He is the reckless, take-a-chance type always trying to outguess the defense and usually succeeding. Hagerty once admitted that even he didn't know what the boy would do next, and if Keating's own coach can't figure him out it stands to reason the opposition can't.

On top of all that Keating is the most consistent ground gainer on the squad, piling up yardage on line plays with a barrell-rolling style reminiscent of Bobby Nork.

Paper Backing Kentucky's Coach

By the Associated Press.

Lexington, Ky., Nov. 17.—The University of Kentucky's student newspaper advocated today that Chet Wynne, whose three-year contract as football coach and athletic director expires the first of the year, be retained so that his "true status as a coach" may be realized.

The Kentucky Kernel stated editorially that objections heard on the Wildcat campus against the former Notre Dame backfield star were not sufficient reason "for student opinion which hints that a new coach is needed."

Dr. W. D. Funkhouse, chairman of the university athletic council, which employes the coaching staff, voiced belief that opposition to Wynne was confined to "a few disgruntled persons." He referred to the editorial as "about expressing the sentiment of the students."

"It seems to me that the sentiment is all in Wynne's favor except for a few disgruntled persons," Funkhouser added.

Wynne, whose team this season has had six victories and three defeats and faces a crucial game with Tennessee at Knoxville Thanksgiving Day, declined comment.

The Kernel stated that "objections of a more serious nature" against Wynne dealt with his ability to judge material; on his coaching staff, and on "Mr. Wynne's personal conduct off the field."

Army Orders Force Jones To Quit as Oklahoma Coach

BIFF JONES.

Central High Grad, Ex-Army Coach, to Take Course for Officers.

By the Associated Press.

Orders issued by the War Department yesterday assigned Maj. Lawrence McC. ("Biff") Jones to the Command and General Staff Scholo at Fort Leavenworth, Kans., for the 1937-1938 course, thus preventing him from acting as football coach at the University of Oklahoma next yera.

The course at Leavenworth, designed to afford Army officers postgraduate work in military science and tactics, opens next September.

Jones, who made a wide reputation as football coach at West Point and at Louisiana State University before going to Oklahoma, was among more than 100 officers selected for assignment to the school.

Jones was graduated from Central High School in Washington, D. C., before entering West Point.

Braddock Bout Contract Due In 3 Days

Gould Requests the Delay to Iron Out Any Legal Entanglements.

By the Associated Press.

New York, Nov. 17.—No contracts were signed today for a James J. Braddock-Joe Louis fight in Atlantic City, but signs point to something being done, one way or the other, in the next 72 hours.

Herman (Muggsy) Taylor, Philadelphia promotor, came to town with $100,000 in $10,000 bills which he waved under the nose of Joe Gould, Braddock's manager, and declared he was ready to close for the fight then and there.

Gould requested a three-day delay to see what can be done about ironing out possible legal entanglements.

The champion's manager was not represented by counsel, but Taylor and Mike Jacobs, who is to be associated in the promotion, both had lawyers on hand. They advised the promoters they are running a risk of injunctions and court actions which, although they might eventually be defeated, likely would cause delays.

Garden's Consent Sought.

During the next three days efforts will be made to win the consent of Madison Square Garden, which has Braddock under contract to fight Max Schmeling next June.

Col. John Reed Kilpatrick, president of the Garden, has said that if Louis and Braddock meet in anything but an exhibition match, the Garden will consider its contract violated and may take steps to protect it.

If the Garden will agree to play ball, Jacobs and Taylor are willing to give it a share of the profits of the Atlantic City fight, if any.

One reason the Garden may object to such a plan is that Col. Kilpatrick feels a $300,000 guarantee for Braddock is too high.

To Question Gould.

Just how the New York State Athletic Commission feels about the proposed fight may be known tomorrow when Chairman John J. Phelan and his associates propose to question Gould.

So far the commissioners have declined to commit themselves except to say they have Gould's word that he will sign for no matches, exhibition or otherwise, without first obtaining the commission's approval. They mean to hold him to it.

James J. Johnston, Garden promoter, who was expected to have plenty to say about the plans of Messrs. Gould, Taylor and Jacobs, was strangely silent on his return from London today.

"Wait and see what happens," he said. "The commission may spike the whole thing tomorrow."

N. C. State Alumni Mum On Anderson Contract

Raleigh, N. C., Nov. 17 (AP).—Members of the executive committee of North Carolina State College's Alumni Association declined today to say whether any action was taken at a meeting last night on renewal of Head Football Coach Hunk Anderson's contract.

The group expressed its confidence in the athletic council and pledged its support to the council in all activities.

Anderson's three-year contract expires this year.

Cards Will Face Aerial Circus Saturday

Potent Western Maryland Team One of Country's Most Air-Minded.

Going to the circus Saturday? We mean the aerial circus Western Maryland intends to unfold before Catholic University's dazzled eyes when they meet at Brookland in the Cardinals' final game of the season.

Western Maryland, the record disclosed, has one of the most air-minded teams in the East, with "Sunshine" Campbell, 185-pound triple-threat back from Pennsylvania, the power behind the gun. Campbell is a southpaw and also kicks from the portside, a bad habit as any coach will tell you—for the opposition.

A recapitulation of the Terrors' last three games reveals that against West Virginia they threw 27 forward passes, 6 laterals, carried the ball 37 times and lost, 33-20. In tying Albright, 6-6, Charley Havens' men threw 19 passes, 11 laterals and ran the ball 43 times. Against Boston College the tally was 21 passes, 6 laterals, 40 running plays and a 12-0 victory for the Eagles.

Catholic expects Western Maryland to use plenty of passes, and is tightening up its defense to stop them, but the way Campbell heaves the ball and the certainty with which his receivers get it, leaves the Cards a little in doubt as to their ability to stop him. Georgetown couldn't last year, losing a 14-10 decision after rolling up a 10-0 lead in the first period.

Practice at Brookland this afternoon will begin at 1 o'clock so that the entire squad may attend the inaugural ceremonies incident to the installation of the Right Rev. Joseph M. Corrigan as rector of the university.

A. A. U. 10,000-Meter Set Here Thanksgiving

The third annual 10,000-meter cross-country run of the District A. A. U. will be held November 26, Thanksgiving Day, at 10 a. m., over a 2-mile course in Rock Creek Park, starting and finishing in front of the golf club fieldhouse.

At 11 a. m. the junior run will be held for boys, 16-18, over one lap o fthe 6¼-mile course, a distance of 2 miles. There will be no entry fee for the juniors, but senior entries may be made at Spalding's Fourteenth street store or Jerry Looney, 1334 Monroe street northeast.

Western Tied, 13 to 13, by Central

Final Whistle Snatches Win From Red Team in Best Series Tilt.

Aerials Figure in All the Scoring; Foes Tied for 2d Place.

INTERHIGH STANDINGS.

	Won.	Lost.	Tied.	Pct.
Tech	2	0	1	1.000
Western	2	1	1	.667
Central	2	1	1	.667
Eastern	1	2	1	.333
Roosevelt	0	3	0	.000

By John R. Vosburgh.

One foot from the winning touchdown, Western High had a victory over Central snatched away by the timekeeper's whistle yesterday at Western Stadium and had to be content with a 13-13 tie. A paltry crowd of 2,000 managed to get to the out-of-the-way Western field to see the best interhigh series game of the season.

The result left Western and Central still tied for second place in the series. Tech High can clinch the championship Friday by beating Roosevelt, but a Roosevelt victory would throw Tech, Western and Central into a three-way for the title.

For Western the result was a big disappointment. The Georgetowners have consistently proven themselves the best team in the series, outplaying Tech, though losing, 7-0, and outplaying Central by a wide margin yesterday in a stirring aerial spectacle, which saw 32 passes flying through the air in the 48 minutes of play.

Western Scores.

A 65-yard march gave Western a 7-0 lead in the second period with Leonard Weinstein and Morris Snead, two well-poised all-high candidates, leading the advance. An 8-yard pass from Weinstein to Don Niklason, a 14-yard sprint by Weinstein, a 17-yard end run by the snake-hipped Snead and a 5-yard plunge by Weinstein contributed most of the yardage as the Big Red team marched to the Central 15-yard line with its plays clicking like the proverbial clockwork.

With the ball on the 15, Weinstein cooly fell back, picked out young Niklason in the end zone and fired him a neat bulls-eye pass for the first touchdown. Niklason, a left-footed kicker, placekicked what was to be an extremely valuable extra point. Weinstein was pounding along on Central's 32 as the half ended.

Whatever Coach Hardy Pearce said to the Central boys during the half, it must have been potent. The Dark Blue battalion came out chattering like a drum corps and knocked off two touchdowns in less than five minutes. They took the kickoff on their own 44 and Quarterback Billy Vermillion quickly shot a neat pass to Johnnie Pistolas for a 23-yard gain. Western interrupted the drive, however, by taking the ball on downs after Vermillion's fourth-down pass to Sam Fox in the end zone just slipped off the Central end's fingers as Snead harassed him.

Chacos Scores on Pass.

But Western punted and Bill Wooten shot a pass to Fox for 15 yards to put the ball on the 17-yard line. Vermillion fumbled the pass from center and was chased back to the 25 and finally chucked a looping pass, which Louie Chacos, starting the first game of his life, gathered in on the 8-yard line and ran over for the touchdown. The pass from center was bad and Vermillion was unable to placekick the extra point.

But Central was going along at a great rate. Western refused to play safe and Wooten intercepted Wein-

Continued on Page 19, Column 1.

Maryland's Guckeyson Revealed as Artist With the Pencil as Well as Football in Hand

'Bill of All Trades' Has Page of Sketches in School Magazine.

By Lewis F. Atchison.

Someday somebody is going to discover the complete list of Bill Guckeyson's attainments and capabilities, and it probably will read something like this: Scholar ("B" average), soldier (R. O. T. C.); football player, track star, baseball and basketball player, author, playwright, plumber, bricklayer, mechanic, acrobat, bacteriologist, engineer, banker, baker, electric-bulb maker and sketch artist.

The abilities and achievements in athletics of the Maryland grid star who faces Georgetown Saturday are quite familiar to the sporting public. He doesn't hold a card in either plumbers' or bricklayers' unions, but if you've followed the lad's career closely, or are acquainted with him even casually, you halfway expect him to turn up with one any day. As for his sketching the drawings presented herewith are ample proof of his talents in this field.

Self-Portrait Accurate.

Bill, or John W. Guckeyson as he was christened (and you pronounce it Gook-i-son, emphasizing the second syllable) looks just like his self-portrait, and anybody who has seen Vic Willis will recognize the pencilled likeness of the thin man. Guckeyson got everything but Vic's appetite in that sketch.

The Old Line, Maryland's monthly publication of wit, fiction and serious essays, thought so much of Guckeyson's work it devoted two pages of its last issue to Bill's sketches of football players. He did them all in his spare time, working on them in leisurely fashion, for drawing is a hobby and he doesn't intend to make a profession of it.

Guckeyson confessed he's been drawing a number of years, although he never has had any expert instruction. He places the date of his first efforts about 1916, when he was a budding artist of three years.

Points for West Point.

The fruits of his earlier labor took the form of a three-legged "moo-cow," with a slight crink in the neck and abnormal head. He admits it was no contender for a gallery award, but did meet with the unonimous approval of the family, which had discouraged his wood-carving propensities when he selected one of the handsomest pieces of parlor furniture as the field of his initial endeavor.

Animals, cows and horses, in particular, were his favorites for a time, but he forsook them for soldiers, West Point cadets in particular. He still likes the cadet angle, but in a different way. Bill hopes to be one, starting next July.

Vic Willis (left), Maryland's star end, and Bill Guckeyson, triple-threat halfback, as sketched by Guckeyson himself.

Bill Guckeyson

Strike by Students Wins Team Chance

Pittsburgh, Nov. 17 (AP).—A strike by more than 2,000 South Hills High School students won their football team a play-off game today after a previous flip of a coin had eliminated it from consideration for the city's championship.

The board of education said late today that South Hills would play Allegheny High School November 21 and the winner will meet Westinghouse High School November 28 for the title.

The students walked out of classes this morning after school officials tossed a coin to determine whether South Hills or Allegheny, tied for the lead in Section 2, should play Westinghouse, Section 1 leader.

Leo Walper, With 144, Among P. G. A. Golf Play Qualifiers

By a Staff Correspondent.

Pinehurst, N. C., Nov. 17.—Leo Walper, of Washington, one of two driving range instructors entered in the national P. G. A. championship, qualified comfortably for match play, today, with rounds of 73 and 74 for a 147, and tied with Henry Picard, the favorite; Ed Dudley and Craig Wood for seventh place. The walloping Walper finished four shots from the medalist, Fay Coleman.

Walper, who is making the coast-to-coast tour with the golfing cavalcade in a trailer he recently purchased, tied for third place at the end of 18 holes yesterday, and today he threatened to overtake Coleman.

With a display of golf for three holes that has not been equaled for the two days, Walper played the third, fourth and fifth holes in four under par—result of a birdie 3, an eagle 3 and a birdie 4.

It was three holes of "dream golf," but the walloper was there. He had only a three-footer for his birdie on the third, and a 250-yard spoon second left him a three-footer for his eagle on the next. He was on the fifth in two mighty pokes, missing his second eagle by inches.

Too Big a Strain.

Unfortunately, that three-hole burst of scoring power put a terrific strain on the Washingtonian, for he three-putted the sixth, a short one, for a 5, took a 5 on the seventh, and what should have been a 33 turned out to be an even par-36. Three putts caused Walper to take bogey fives on the twelfth and thirteenth. He birdied the sixteenth, and finished 44.

Two other golfers who qualified with Walper in the Middle-Atlantic P. G. A. trials in Richmond last month also made the grade. They were Bobby Cruickshank, of Richmond, and Ralph Beach, of Baltimore. Cruichshank made a nifty comeback with a 74 today for a 153 total, and Beach was in nicely with rounds of 75 and 76.

The draw brings together Walper and Walter Kozak, of New York, tomorrow at 8:45 in the first round of match play. Cruickshank meets Mat Kowal, of Upstate New York, at 9:35, and Beach opposes Willie Klein, at 9:50.

Cards:

Par—
Out.. 444553443—36
In... 544443534—36—72

Walper—
Out.. 453345543—36
In... 545543444—38—74—73—147

Beach—
Out.. 544543444—37
In... 444524446—37—74—79—153

Cruickshank—
Out.. 455443453—37
In... 545544435—39—76—75—151

Holes-in-One Held Mixed Blessings By One Who Knows

Tacoma, Wash., Nov. 17 (AP).—The high cost of golfing a hole-in-one was explained today by former Mayor M. G. Tennent of Takoma, as he a bit reluctantly received congratulations on his eighth in 11 years.

"They're getting to be a nuisance," he said. "Every time I have to be host to everybody in the neighborhood. Since 1925, I've paid and paid. How much I can't say, but it's been a lot more than the prizes I received."

These prizes include several cases of beer, two pairs of golf shoes, a pair of knickers, numerous medals, a deer and a turkey. The turkey was collected Sunday when Tennent sank his 145-yard tee shot on the sixteenth at the Allenmore course here.

"There isn't any system to it," the 52-year-old golfer said. "I simply stand up and hit the ball with a six iron."

That method, Tennent continued, started serving him well in 1925 and has since resulted in golfing aces on the Essex Country Club course in New Jersey, the Presidio Club at San Francisco, a course at Eureka, Calif., another at Honolulu and four in Tacoma.

G. W. U. Frosh Close Season With 'Y' Eleven

George Washington University's strong freshmen eleven closes its season today, playing the Y. M. C. A. team at Carney's Point, N. J. The "Y" eleven is sponsored by the Dupont interests. G. W.'s yearlings crowned their 1936 achievements last week by holding Temple University's frosh to a 6-6 score. It was the first time in six years a Temple freshman eleven had not won.

Shaky Finish Nearly Ends Chances

Revolta, Manero, Sarazen Wind Up 2 Strokes Back in Tie for 2d.

Winner Plays 36 Holes in 1 Under Par; Ties Course Record.

By Dave Herman.

A Staff Correspondent.

Pinehurst, N. C., Nov. 17.—A former farm boy from Southern California, 31-year-old Fay Coleman, today realized a long-cherished ambition by winning the medal in the National P. G. A. golf championship with a brilliant 36-hole total of 143.

The unheralded professional from Culver City, Calif., shot rounds of 68 and 75 to nose out the three Italian musketeers — Johnny Revolta, defending title-holder; Tony Manero, national open champion, and Gene Sarazen, former P. G. A., British and American open ruler—by two strokes, each in a thrilling stretch finish.

Coleman's performance was a triumph for amateur golf, inasmuch as the freckled-faced, curly-headed Californian became the first former Simon-pure player ever to capture the medal in what for the last 20 years has been considered the game's most thrilling test.

Just Pulls Through.

The young man who abandoned the amateur ranks back in 1931 didn't put on the show he did during his record-equaling, par-smashing 68 of Monday, but he pulled through beautifully, just when spectators were prepared for the "blow-up."

Late this afternoon, under bright sunny skies, with a gentle breeze blowing, Mr. Coleman stepped to the short seventeenth hole needing two pars for his 75. A four and a five would have meant a tie with Revolta, Manero and Sarazen, already in with totals of 145 each, and anxiously awaiting around the eighteenth green for the Californian to come home—their fingers no doubt crossed.

Things looked dark for Coleman. Back on the fifteenth he had three-putted for a four, and on the sixteenth, questionable judgment in the selection of a club for his second shot and a three-putt green that followed, caused him to take a six.

One Under Par.

He anchored his iron 15 feet to the right of the pin, and holed his putt for a deuce.

Then, quite jittery, he chose to be careful, but his tee shot landed in the rough, his second was poorly played, but his third reached the green, and he was down for his five, one over par.

Part of the promise he made to his bride before he jumped into his car for Pinehurst and drove across the continent, had been fulfilled. Fay told Mrs. Coleman, "I'm gonna bring home the bacon," and, even if he loses in match play he will still be a hero.

Fay Coleman, the medalist, had played those 36 holes in one under par, had equaled the course mark, and beaten the best in the business the hardest way.

Leave it to Sarazen. He is always there to give you something for your money. Yesterday he had a wobbly 75. Today he turned in a 70, the lowest for the second round.

The mourners' row includes none other than perhaps the greatest professional golfer of all time—Mr.

Continued on Page 18, Column 6.

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Apprentice Pays $57.70 as Ascot Stable Scores Bowie Triple

Weston Is 2d; Chatmoss Is Third

Touche Wins Its First Race in Opener to Return $10.90.

By Walter Haight.

A Staff Correspondent.

Bowie, Md., Nov. 17.—The Ascot Stable, owned by A. L. Aste and which will be sold at auction here on Friday, broke out in a winning rash this afternoon. Trainer F. E. Kraft entered three horses on the day's program and in each race the Brown and Red colors were triumphant. Jockey Rabbit Dabson, of Greensboro, Md., rode out the triple.

The most surprising of the winners was Apprentice, a veteran son of Vulcain, which showed a sharp form reversal in winning The Monticello Purse, a test of a mile and a sixteenth. Appretice drew only a scottered backing in the mutuels and brought a pay-off of $57.70. His time of 1:49 4/5, was ordinary for the route.

A. C. Compton's Weston, the favorite, was second in the field of seven, defeated by a half length. In turn, he held a three-length margin over J. B. J. Townsend's Chatmoss. Ward-in-Chancery, Glastonbury, Hoops and Mr. Bun were among the disappointments in the race.

The return of excellent racing weather served to lure some 8,000 to the Prince Georges County track.

Chatmoss and Weston fought a duel in front as the feature got under way. Apprentice was being steadied along within striking distance. It was on the swing for the stretch that Apprentice began to improve his position. At the final bend, Weston ran out, carrying Apprentice with him. However, Dabson went to the whip when he had his mount straightened and the veteran responded with a courageous drive to win going away.

A young horse and a young rider, neither of whom had previously won a race, were triumphant in the first event. The King Ranch's Touche, with Frankie Butler, a little Louisville, Ky., boy, in the saddle, came up in the stretch to win by three parts of a length from Happy Hazel. Third money went to Miss Pecan. Butler rode a nice race, rating his mount just off the pace setters to the stretch and then putting his charge to a good hand ride through the stretch. Touche, trained by Mary Hirsch, paid a $10.90 mutuel.

Jockey Ira Hanford and Spicy, a daughter of Haste, owned by J. Pepp, teamed to take the purse in the second sprint of the afternoon. Spicy came from far back to take a nose decision after Jockey Willie Obert, an ancient rider, tossed off the race in the stretch. Obert had the mount on Happy Gay and, after apparently being a winner, failed to keep his charge in action. Black Timber took third money in the field of a dozen. The winner paid $6.30.

La Charite Scores.

La Charite, the favorite at a $6.50 mutuel, made good in the third race. With Rabbit Dabson in the saddle, the St. Henry filly was rated along close to the pace and then came with good speed at the end to be drawing away. Evening Hour was second, with Lotofus, one that set a brisk pace but tired, third.

The Ascot Stable's Repeal, $4.50 choice, turned in a good effort to win the fourth race at a mile and three-sixteenths. This was Dabson's second winner in a row and he had little to do except guide. Apathy was second and Rollick third in the cheap field of 12.

Jackie Westrope rode Boocap to victory in the sixth race. The ancient Axenstein mare circled the leaders to take command and held sway over Heartease to the wire. Departed closed a gap to be third. Boocap paid a $6.80 mutuel.

The day's finale went to Maddening at a $6.70 mutuel.

Arlington Downs Entries.

By the Associated Press.

FIRST RACE—Six furlongs; purse, $700; claiming; for 3-year-olds.

1 Brico ..... 112 7 Teeter Totter 112
2 *Little Reish ..107 8 Elanac 107
3 Lelia L. ..... 100 9 *Lady Laura ..107
4 Sailor's Gift ..105 10 The Judge ..112
5 Kai Harri ....108 11 Playful Prince 108
6 *Overshoes ....110 12 Mario 115

SECOND RACE—Six furlongs; purse, $700; claiming; for 2-year-olds and upward.

1 *Sad Knight ..107 7 *Fair Romance 104
2 Jeu De Bar ....112 8 *Caleb 110
3 *L. Chiniquy ...100 9 Crataegus 108
4 Mr. Lookout ....115 10 *Owen 107
5 Rhombus ....112 11 *Chuck Wagon 107
6 *Frostbite ....107 12 My Boss 115

THIRD RACE—Five and one-half furlongs; purse, $800; the Electra; claiming; for 2-year-olds.

1 Albert Beck ..112 7 *L. Rosamond 104
2 *Arielette ..... 104 8 Hearty 115
3 Sage Bush ..... 112 9 Reckless 109
4 New Issue ..... 112 10 Patrolite 109
5 *Blaze d'Or ..107 11 *Girl's Chance 110
6 Princess Stone 100 12 Autograph ...109

FOURTH RACE—Six furlongs; purse, $800; claiming; for 3-year-olds.

1 Spur Flower ..109 5 *Double Kerry 100
2 *Mr. Ricks ....109 6 Miss Bam 109
3 *Cottingham ..104 7 B. Eighty 106
4 *Porcellus ....104 8 *Top Tax 110

FIFTH RACE—Waggoner course; about 6½ furlongs; purse, $2,000 added; the Juvenile Handicap; for 2-year-olds.

1 †Camisado ....110 8 Papenie 114
2 †Danger Point 108 9 Eastport 110
3 †Robert L. ..... 110 10 Beth Macaw ..106
4 †Royal Co'tess 104 11 Whiscenda 104
5 †Gin Daisy ....112 12 Grey Count ..111
6 Heel Fly ..... 112 13 Moso 102
7 My Tommie ..103 14 Escohigh 100

†J. D. Norris entry.
‡Bedford Stock Farm entry.
§Three D's Stock Farm entry.

SIXTH RACE—One and one-sixteenth miles; purse, $800; claiming; for 3-year-olds and upward.

1 *Discriminate ..104 4 Later On 106
2 Irish Image ....111 5 Strolling Home 105
3 *Justa Sheik ..110 6 Poet Prince 115

SEVENTH RACE—One and one-half miles; purse, $1,000; claiming; for 3-year-olds and upward.

1 *Bistrita ..... 104 4 *Gooseflesh ... 99
2 Autumn Leaves 95 5 *Damascene 110
3 *Fandan ..... 110 6 Golden Knight 110

EIGHTH RACE—One and one-sixteenth miles; purse, $800; claiming; for 4-year-olds and upward.

1 High Man ....115 6 *Carus Clarus ..105
2 Ballywise ..... 113 7 *Brown Molsea 108
3 Caw Caw ..... 110 8 *Dark Mist 105
4 *Fair Cynthia 105 9 *Madame J. ...102
5 *Mannie 108

*Apprentice allowance claimed.
Weather, clear; track, fast.

Tunney Drops Decision On $12 Traffic Tussle

Litchfield, Conn., Nov. 17 (AP).—Gene Tunney, former heavyweight boxing champion, lost a decision today by default.

After appealing a "long count" of $12 imposed upon him by a Woodbury court on a charge of passing a stop sign in his automobile last summer, Tunney decided to pay the fine and costs, J. Howard Roberts, court prosecutor, announced.

Chart of Races at Bowie

TUESDAY, NOVEMBER 17, 1936.
(Compiled by Walter Haight.)
WEATHER, CLEAR. TRACK, FAST.

FIRST RACE—Six furlongs. Purse, $1,000; claiming. For maiden 2-year-old fillies. Start good from stall gates. Won driving; place same. Went to post at 1:38½. Off at 1:39. Winner, King Ranch's lt. ch. f. (2), by Challenger II—Sun Pantica. Trained by Mary Hirsch. Value to winner, $700; second, $150; third, $100; fourth, $50. Time, 0:23 4-5, 0:48 3-5, 1:15 2-5.

Horses	Jockeys	Wgt.	Post	St.	¼	½	Str.	Fin.	Straight
TOUCHE	(Butler)	104½	12	1	3nk	4½	3½½	1¾	$4.45
HAPPY HAZEL	(S. Renick)	105	4	3	3h	2½	2½½	2¾	2.45
MISS PECAN	(Dabson)	108½	6	2	1½½	1½	1½	3½½	10.35
TOOTHPICK	(Peters)	108	7	5	4h	3nk	4h	4nk	5.45
LITTLE BANNER	(Root)	105	5	8	9h	8½	5nk	5h	*13.30
CO.TRITE	(Grigg)	108	1	9	5h	5h	6½½	6h	17.30
WITLESS	(McCoy)	105	8	12	11½	10½	7h	7h	7.15
BETTY TOUR	(Morris)	105	10	7	7h	7h	8h	8¼	18.05
PINEAPPLE	(C. Hanford)	106	3	11	10½	9h	9½	9h	70.35
ENVIOUS	(Merritt)	105	2	10	12	12	11h	10h	*
OCTAVE	(DeCamillis)	105	9	4	6h	6h	10½	11h	16.45
BEAUTY B.	(Vassar)	103	11	6	8nk	11h	12	12	*

*Field.

Two-dollar mutuels paid—TOUCHE, $10.90, $6.90, $4.10; HAPPY HAZEL, $3.50, $2.80; MISS PECAN, $4.50.

TOUCHE, off alertly and rated along within striking distance of the pacemaker, came to outside for the final drive and was drawing out at the finish. HAPPY HAZEL raced well, pressing the pace of MISS PECAN and fighting it out willingly. MISS PECAN was rushed to the front at once, was hard ridden to the end while tiring in the final sixteenth. TOOTHPICK went evenly throughout. LITTLE BANNER gained some ground during the early running, but hung thereafter. CONTRITE was squeezed back at the break.

SECOND RACE—Six furlongs. Purse, $1,000; claiming. For maiden 2-year-old fillies. Start good from stall gates. Won driving; place same. Went to post at 2:09. Off at 2:09. Winner, J. Pepp's br. or blk. f. (2), by Haste—Native Wit. Trained by F. L. Moore. Value to winner, $700; second, $150; third, $100; fourth, $50. Time, 0:23 4-5, 0:48 3-5, 1:16 1-5.

Horses	Jockeys	Wgt.	Post	St.	¼	½	Str.	Fin.	Straight
SPICY	(I. Hanford)	105	7	11	11h	9½	4½	1nk	$2.15
HAPPY AND GAY	(Obert)	105	3	3	2½½	2½½	1½	2½	2.60
BLACK TIMBER	(C. Hanford)	106	11	1	6½	8h	5½	3½	10.00
BRIEF	(Morris)	105	9	7	3½	3½	3½½	4½½	7.15
GERTRUDE BROWN	(Coffman)	106½	12	9	8½½	6½	6½	5½½	*11.00
DISOWN	(Root)	105	1	2	1½	11½	2½	6h	*
IRISHEEN	(Dabson)	108½	5	12	12	11½	10½½	7½	*
BOUNDING	(Peters)	108	2	5	5½	5½½	7½	8½	16.40
POHICK	(DeCamillis)	105	4	6	7½	7h	8½	9½	26.65
MISS MILLICENT	(Merritt)	105	8	4	4½	4½	9½	10½	65.55
ROYAL SPECTRE	(Rose)	106½	10	8	9½	10½	11½	11½	*32.35
BRIGHT VALE	(Westrope)	108½	6	10	10½	12	12	12	16.65

*Field.

Two-dollar mutuels paid—SPICY, $6.30, $3.40, $2.80; HAPPY AND GAY, $3.40, $3.30; BLACK TIMBER, $4.00.

SPICY, away slowly, improved position with a sharp move on the outside approaching the stretch, and under intermittent punishment, was up in the final stretch with a bold rush. HAPPY AND GAY, poorly handled, was set to press the pace of DISOWN, took command midway of the stretch, drew clear, but Obert was of little help to his mount. BLACK TIMBER, bothered by GERTRUDE BROWN just after leaving the gate, came with good courage at the finish. BRIEF was a forward factor from the beginning and tired gradually at the end. GERTRUDE BROWN swerved after the break and showed excellent speed in gaining a forward position. DISOWNED stopped after setting the pace. MISS MILLICENT had early speed.

THIRD RACE—Six furlongs. Purse, $1,000. For 3-year-olds and upward. Start good from stall gates. Won driving; place same. Went to post at 2:32½. Off at 2:44½. Winner, Ascot Stable's ch. f. (3), by St. Henry—Elegant. Trained by F. E. Kraft. Value to winner, $700; second, $150; third, $100; fourth, $50. Time, 0:23 2-5, 0:48 3-5, 1:14 3-5.

Horses	Jockeys	Wgt.	Post	St.	¼	½	Str.	Fin.	Straight
LA CHARITE	(Dabson)	113	8	6	2½½	2½½	3½½	1½½	$2.25
EPITAPH	(R. Watson)	111	12	2	3h	3½½	2nk	2½½	4.40
OTLOFUS	(Schraudenbach)	100	2	4	1h	1½	1½	3h	5.30
EVENING HOUR	(G. Watson)	109	7	5	5½½	4h	4nk	4nk	13.60
PORTDEN	(Coffman)	114	6	3	8½	7½	5h	5½½	5.05
BERCEUSE	(Root)	105	9	8	4½	4½	7½	6h	*14.35
IDLE WORKER	(Dilliddo)	112	11	3	7½	6½½	6h	7½½	155.10
BETTY SHAW	(Boucher)	108	5	9	11	10½½	9h	8h	14.05
CHATTERDOO	(Peters)	110	10	1	9½	11½	10½½	9nk	*
SYLVIA G.	(C. Hanford)	106	4	10	10½	9½½	8½½	10½½	42.30
FREE AGAIN	(I. Hanford)	105	1	11	6nk	11	11	11	*
ADAMS EVE	(Merritt)	112	3	12	Broke down				23.70

*Field.

Two-dollar mutuels paid—LA CHARITE, $6.50, $4.40, $3.60; EPITAPH, $4.90, $4.10; LOTOFUS, $3.60.

LA CHARITE, rated along closest to the pace of LOTOFUS, rallied gamely when placed to drive midway of the stretch and was drawing out nicely at the end. EPITAPH, in the thick of contention from the start, closed full of run. LOTOFUS was used up setting the pace and tired. EVENING HOUR raced wide throughout. PORTDEN gained gradually approaching the stretch, but hung. BERCEUSE had early speed. IDLE WORKER showed a good effort for five furlongs.

FOURTH RACE—One and three-sixteenths miles. Purse, $1,000; claiming. For 3-year-olds and upward. Start good from stall gates. Won easily; place driving. Went to post at 3:09. Off at 3:11½. Winner, Ascot Stable's b. g. (5), by Ed Crump—Ballcranth. Trained by H. Young. Value to winner, $700; second, $150; third, $100; fourth, $50. Time, 0:24 3-5, 0:51, 1:17 3-5, 1:44, 2:04 4-5.

Horses	Jockeys	Wgt.	Post	St.	¼	½	¾	Str.	Fin.	Straight
REPEAL	(Dabson)	113	10	5	2½	1nk	1½½	1½	1h	$4.50
APATHY	(C. Hanford)	115	5	1	5½	4½½	2½	2h	2h	9.60
ROLLICK	(Shelhamer)	110	3	10	10h	8h	4½	3h	3h	10.00
ITALIAN HARRY	(Grigg)	115	1	2	8½	5nk	8h	7½½	5½	52.55
DORMIDO	(R. Watson)	115	11	11	11h	11h	9½	5h	5h	4.20
FLYING MERCURY	(Le Turco)	110	6	6	4½	3h	3h	5½	6h	88.70
WALKALONG	(G. Watson)	115	12	12	12	12	12	8½	7½½	76.15
BALMAGAN	(Peters)	115	7	2	3½	6h	5½	6nk	8h	13.65
BOOT BRIGADE	(Tyus)	115	9	3	2½	2½	9½	10½	9h	8.40
COUNTERPASS	(Kopel)	108	1	3	6½	10½	11h	12	10½	21.75
SNOWCOAT	(Butler)	110	9	4	1½	2½	7½	9½	11h	*
BENGAY	(Westrope)	111	4	8	7½	7½	8½	11h	12	*

*Field.

Two-dollar mutuels paid—REPEAL, $4.50, $2.70, $2.50; APATHY, $5.40, $3.90; ROLLICK, $5.00.

REPEAL, steadied along while in close pursuit of the pace of SNOWCOAT, took command after a half, saved ground and held away to the end. APATHY, taken back after breaking on top, came through on the inside to gain contention and continued gamely, but was no match for the winner. ROLLICK came up on the outside to close willingly. ITALIAN HARRY showed a good effort. DORMIDO came into the far back and raced wide. FLYING MERCURY faltered in the stretch. WALKALONG closed a gap. SNOWCOAT stopped.

FIFTH RACE—One and one-sixteenth miles. Purse, $1,000. The Monticello; claiming. For 3-year-olds and upward. Start good from stall gates. Won driving; place same. Went to post at 3:37. Off at 3:38. Winner, Ascot Stable's b. g. (7), by Vulcain—Teacher's Pet. Trained by F. E. Kraft. Value to winner, $700; second, $150; third, $100; fourth, $50. Time, 0:25 1-5, 0:52, 1:16 1-5, 1:42 2-5, 1:49 4-5.

Horses	Jockeys	Wgt.	Post	St.	¼	½	¾	Str.	Fin.	Straight
APPRENTICE	(Dabson)	113	3	3	3½½	4h	4h	4h	1½	$57.85
WESTON	(Shelhamer)	107	6	2	2h	1h	1½	3nk	2h	3.10
CHATMOSS	(I. Hanford)	118	1	1	1nk	2½½	2h	1h	3½½	4.80
MR. BUN	(Quattlebaum)	118	7	7	4h	3½	3nk	2½	4h	16.10
WARD-IN-CHAN'RY	(S. Renick)	112	2	4	5½	5½	5h	5½	5h	3.65
HOOPS	(C. Hanford)	115	4	6	6½	6h	6h	6h	6h	2.60
GLASTONBURY	(Westrope)	112	5	5	7	7	7	7	7	10.95

Two-dollar mutuels paid—APPRENTICE, $57.70, $18.70, $10.90; WESTON, $5.90, $3.40; CHATMOSS, $4.60.

APPRENTICE, carried wide entering the stretch, came with good speed when placed to severe pressure and was going away at the finish. WESTON ran out at the stretch turn. CHATMOSS was away in front; tired gradually through the stretch. MR. BUN moved to the leaders with a bold rush and was tiring at the end. WARD-IN-CHANCERY failed to reach contention. HOOPS and GLASTONBURY were always outrun.

SIXTH RACE—One and three-sixteenths miles. Purse, $1,000; claiming. For 3-year-olds and upward. Start good from stall gates. Won easily; place driving. Went to post at 4:03½. Off at 4:04½. Winner, Mr. Florentine's b. m. (7), by Axenstein—Dunceeap. Trained by owner. Value to winner, $700; second, $150; third, $100; fourth, $50. Time, 0:24 4-5, 0:51 2-5, 1:18, 1:45 2-5, 2:06 4-5.

Horses	Jockeys	Wgt.	Post	St.	¼	½	¾	Str.	Fin.	Straight
BOOCAP	(Westrope)	112	6	7	6½	3½	1h	1nk	1½½	$2.40
HEARTEASE	(C. Hanford)	108	2	5	5h	5½	2½	2½	2h	5.40
DEPARTED	(Faust)	111	4	12	11½	8h	4h	3½	3h	5.85
DUNAIR	(Leonard)	110	3	6	8½	4h	5½	4h	4h	29.80
MISCHIEFMAKER	(Vassar)	107	11	11	10h	7½	6h	5h	5½	*16.55
LIGHT ACTION	(Root)	115	10	9	7h	10½	8½	7½	6½½	52.85
PALATINE	(Grigg)	110	8	3	1½	1½	3½	6h	7½	*
FAIR BILLY	(Shelhamer)	110	5	2	4½	2½	9½	9½	8h	*
GOODY GOODY	(Schmidl)	107	7	8	9h	12	11½	10½	9h	13.00
SUN ABBOT	(Morris)	110	12	5	2½	2½½	7½	8h	10h	3.45
DASH IN	(Cubis)	110	1	4	3½	9½	10h	11h	11h	14.25
JIM BROWN	(Snyder)	115	9	10	12	11h	12	12	12	55.20

*Field.

Two-dollar mutuels paid—BOOCAP, $6.80, $3.80, $2.80; HEARTEASE, $4.50, $3.70; DEPARTED, $4.60.

BOOCAP, sent up on the outside leaving the backstretch, circled the leaders to take command and under good handling, held away to the finish. HEARTEASE, taken back after going forwardly placed to challenge, was not good enough to menace the winner. DEPARTED came from far back to close resolutely. DUNAIR raced on the inside all the way and was weakening at the end. MISCHIEFMAKER hung after gaining steadily after a half. PALATINE stopped after setting the pace. SUN ABBOT had early speed.

SEVENTH RACE—One and three-sixteenths miles. Purse, $1,000; claiming. For 3-year-olds and upward. Start good from stall gates. Won driving; place same. Went to post at 4:32½. Off at 4:33½. Winner, Mrs. A. Leiderman's b. f. (4), by Mad Hatter—Tiptoe. Trained by A. Leiderman. Value to winner, $700; second, $150; third, $100; fourth, $50. Time, 0:25 2-5, 1:18, 1:45, 2:06 1-5.

Horses	Jockeys	Wgt.	Post	St.	¼	½	¾	Str.	Fin.	Straight
MADDENING	(Westrope)	112	6	6	6½	6½	5½	2h	1nk	$3.30
TAMBOV	(Root)	115	3	2	2h	2h	2½	1nk	2h	2.75
MISS ALPHONSO	(Vassar)	107	1	10	8½	8nk	6½	3h	3h	*19.95
CAMP CRAIG	(Leonard)	116	8	8	10h	10h	9h	5nk	4nk	54.95
HAIL	(Coffman)	107	4	9	9½	9h	8½	4½	5h	6.70
JIMMY D	(Shelhamer)	110	2	7	7h	7h	7h	6h	6h	32.70
CONGAREE	(Kopel)	111	12	5	3½	3h	4h	7h	7h	*
EXETER	(Paradise)	111	9	3	4½	4½	3nk	9½	8½½	*
GOLDEN PLAY	(I. Hanford)	111	11	11	12	12	12	10½	9h	11.00
PILLNITA	(Morris)	110	10	12	11½	11	11h	11½	10h	5.85
ROCKRIM	(Rose)	111	7	1	1h	1h	1h	8½	11½	13.95
POLITEN	(Peters)	115	8	4	5h	5h	10½	12	12	33.00

*Field.

Two-dollar mutuels paid—MADDENING, $6.70, $3.40, $2.90; TAMBOV, $3.70, $2.70; MISS ALPHONSO (field), $7.30.

MADDENING, rated along while within striking distance of the leaders, came to the outside to gain sharply swinging for the stretch and withstood a long drive, to be up in the concluding strides. TAMBOV raced ROCKRIM into defeat and fought it out willingly. MISS ALPHONSO saved ground along the rail and closed gamely. CAMP CRAIG came with good speed through the stretch. HAIL improved position along backstretch, but hung in the final straightaway. CONGAREE stopped. EXETER went well for six furlongs. PILLNITA was off slowly.

Racing Selections

Arlington.

1—Marlo, Overshoes, Teeter Totter.
2—Frostbite, Chuck Wagon, Caleb.
3—Albert Beck, Hearty, Blaze d' Or.
4—B. Eighty, Mr. Ricks, Double Kerry.
5—Gray Count, Heelfly, Eastport.
6—Discriminate, Irish Image, Later On.
7—Goosefiesh, Autumn Leaves, Damascene.
8—Dark Mist, Caw Caw, Brown Molasses.
Best bet—Grey Count.
Louisville Times (AP).

Bay Meadows.
(For fast track.)

1—Valerie Jean, Bonazzi, Black Van.
2—Electric Gaff, Someone Else, Love Apple.
3—Binocular, The Trainer, Tumble In.
4—Sky Rhonda, Sweet Mystery, El Portal.
5—Signified, Brustigert, Centennial.
6—Toro Bang, Lookabout, Lisabelle.
7—Good Politen, Lonmea, Terry Hill.
8—Sabina, H., Nasslyn, Transbird.
Best bet—Good Politen.
—Louisville Times (AP).

Goodall Is Elected Harriers' Captain

Special Dispatch to The Post.

Charlottesville, Va., Nov. 17.—McChesney Goodall, jr., of Staunton, has been elected captain of Virginia's cross-country team for 1937, while George F. Markham, jr., of Ovonomowoc, Wis., was chosen to lead the 1936 yearlings.

Although they collected first and third places, Virginia's varsity harriers took third place in the State meet against Washington and Lee in Lexington last week-end. The score was 32 for Washington and Lee, the winners; 46 for the V. M. I. Cadets, and 61 for Virginia.

The Post's Consensus at Bowie

Bennings (Washington Post).

First race	Second race	Third race	Fourth race	Fifth race	Sixth race	Seventh race
Flower Time	Clamorous	Joyride	Prin. Athene	Inferno Lad	Ross	Tiempo
Rhythmical	Rockwood	Saracen	Eversold	Albuquerque	Dearsin	Irish Vote
Starspecial	Jackied	Patsy Bezone	Night Play	Sallandry	Wittekind	Donna Dulcin

Best bet—Inferno Lad.

Louisville Times (Associated Press).

Flower Time	Jackied	Patsey Bezone	Some Good	Mad Frump	Dearsin	Eudes
Khelaboo	Alexandrina	Saracen	Night Play	Albuquerque	Legender	Tiempo
Hard Chase	Rockwood	Johnnycake	Piccolo	Petard	Indian News	Irish Vote

Best bet—Some Good.

Consensus of Leading Handicappers.

Flower T. (38)	Jackie (D.)	Saracen (25)	Night Play (24)	Minton (28)	Ross (33)	Tiempo (36)
Hard Chase (16)	Clamorous (30)	Pat. Bezone (20)	Some Good (14)	Albuqu'que (13)	Dearsin (19)	Eudes (15)
Rhythmical (6)	Rockwood (17)	Joyride (16)	Evusgold (8)	Inferno Lad (13)	Legender (9)	Irish Vote (7)

Time Out!

By Chet Smith

"It's them acrobats walking in their sleep again."

Bowie Entries.

By the Associated Press.

(LISTED IN POST POSITIONS.)

FIRST RACE—One and one-sixteenth miles; purse, $1,000; claiming; for 3-year-olds and upward; foaled in Maryland.

No.	Horse and Jockey.	Wgt.	Odds.
7	Ebon Ze (Morris)	103	20-1
6	Wickliffe Boy (Merritt)	108	10-1
9	Star Special (S. Renick)	105	8-1
1	Khelaboo (Johnson)	114	20-1
2	*Flower Time (Vassar)	104	2-1
3	Rhythmical (I. Hanford)	106	8-1
4	Ranicilla (Shelhamer)	105	6-1
5	Hard Chase (Smith)	111	7-2
6	Jacmar (Merritt)	106	15-1

SECOND RACE—Six furlongs; purse, $1,000; claiming; for 2-year-olds.

6	*Rockwood (Morris)	117	5-2
4	Jackie D. (Wholey)	122	7-2
8	Lady Day (Watson)	113	15-1
7	Clamorous (Peters)	113	2-1
1	Maleman (Westrope)	116	15-1
2	Royal Rank (Faust)	116	15-1
3	Alexandrine (S. Renick)	116	8-1

THIRD RACE—Six furlongs; purse, $1,000; claiming; for 3-year-olds.

7	Joy Ride (Wall)	112	7-2
8	Toby Tyler (Westrope)	112	10-1
9	Bright Emerald (R. Watson)	111	15-1
10	Saracen (Bejshak)	118	3-1
1	Johnnycake (R. Watson)	112	20-1
2	Patsey Bezone (Peters)	111	4-1
3	Buckminster (Westrope)	107	6-1
4	Busby (McCoy)	112	20-1
5	Ole Mistis (Merritt)	111	20-1
6	*Vitascope (Coffman)	103	15-1

FOURTH RACE—Six furlongs; purse, $1,000; the Tyaskin Handicap (class C); for 3-year-olds and upward.

10	Some Good (DiLiddo)	113	10-1
9	Vicar (Peters)	112	20-1
8	Prince Athene (Peters)	105	8-1
11	*Eversgold (Westrope)	114	6-1
1	Piccolo (I. Hanford)	115	5-1
2	French Princess (S. Renick)	105	12-1
3	Miss Monoa (R. Watson)	109	20-1
4	†Lemont (DeCamillis)	108	6-1
5	Stocks (Dabson)	108	8-1
6	Night Play (Morris)	117	3-1
7	Earl Porter (McCoy)	107	12-1

†Shandon Farm entry.

FIFTH RACE—One and one-sixteenth miles; purse, $1,000; claiming; for 3-year-olds and upward.

9	†Pomposity (Peters)	115	6-1
10	Fairio (Cotton)	108	20-1
7	*Minton (Vassar)	112	3-1
8	†Mad Frump (Shelhamer)	107	6-1
11	Hinchey Point (Smith)	107	12-1
1	*Petard (Grigg)	111	5-1
2	*Inferno Lad (Coffman)	107	5-1
3	Albuquerque (Morris)	115	6-1
4	Sallandry (Rose)	102	20-1
5	Little Argo (Smith)	120	15-1
6	Scotty Don (Tryon)	112	20-1

†A. C. Compton entry.

SIXTH RACE—One and one-half miles; purse, $1,000; claiming; for 3-year-olds and upward.

4	*Indian News (Coffman)	105	4-1
5	Bossie Eye (Fair)	111	8-1
6	Wittekind (Smith)	110	12-1
7	*Legender (Cubitt)	105	6-1
1	*Dearzin (Leonard)	109	10-1
2	Ross (R. Watson)	116	5-2
3	Ada Cruz (Vassar)	101	20-1

SEVENTH RACE—One and one-half miles; purse, $1,000; claiming; for 3-year-olds and upward.

5	Yonkel (Peters)	110	20-1
6	Tiempo (Dabson)	113	2-1
7	*Irish Vote (Morris)	105	5-1
3	Donna Dulcin (T. Hanford)	105	6-1
2	Mariato (Root)	107	8-1
1	*Eudes (Vassar)	115	5-2
4	Porphyry (Westrope)	110	12-1

*Apprentice allowance claimed.

Bay Meadows Entries.

By the Associated Press.

FIRST RACE—Six furlongs; purse, $600; claiming; for 3-year-olds and upward.

1	*Brill, Queen	106	7 Dick Z. 114
2	*Rapid M'gage	108	8 Mystic Moon. 111
3	Black Van.	111	9 Fluent 114
4	Strolling Miss	111	10 Elk River. ... 114
5	Bonagal	114	11 Lady Louella. 111
6	Valerie Jean.	107	12 *Small M'gage 106

SECOND RACE—One mile; purse, $600; claiming; for 3-year-olds and upward.

1	Someone Else.	110	7 Lady Edith.. 110
2	Princess Val..	111	8 *Love Apple 106
3	*May Roam ...	109	9 *Criticize 105
4	Prince Noah.	114	10 *Electric Gaff 109
5	*Glad Santa.	108	11 *Lanty Boy.. 112
6	Annie Ormont	111	

THIRD RACE—One mile; purse, $600; claiming; for 3-year-olds and upward.

1	*Movrite	112	7 Binocular 107
2	Golden X.	114	8 The Trainer. 117
3	Radio Beam..	110	9 Bullet. Board 110
4	Greenwald....	114	10 Edgar Boy... 117
5	Tumble In	111	11 Platurica 114
6	Skeeterhawk .	110	

FOURTH RACE—One mile; purse, $800; handicap; for 2-year-olds.

1	El Portal	103	6 Sky Rhoda... 116
2	Black Sleeve..	113	7 Drum Music. 110
3	Aurangzeb	105	8 Sun Spice... 107
4	Swt. Mystery.	111	9 Red Tree.... 106
5	Jay A.	107	10 *Tip Inn 109

*Hynes and Beesely entry.

FIFTH RACE—One mile; purse, $800; claiming; for 3-year-olds and upward.

1	Howden	103	6 Centennial ... 114
2	*Brustigert ..	106	6 Close Call 106
3	Spanish Lad.	109	7 In Chancery.... 111
4	Dignified	114	

SIXTH RACE—Six furlongs; purse,

G.W. Likely to Accept Cuban Grid Offer

Council to Act On Request Today

Invitation Is to Engage a Southern Team There New Year's Day.

Cuba's invitation to George Washington University to send its football team to Havana for a football game with a representative Southern eleven on New Year's Day as part of the island country's gigantic sports festival, will be acted on this morning at a meeting of the president's council, it was disclosed last night.

The council, which formulated the university's policy of no post-season games four years ago when it drew up a code of rules for sports, is vested with sole authority to accept or decline the invitation. It will, however, consider recommendations from the athletic board and the latter undoubtedly will urge that the ban on post-season games be waived in this instance.

George Washington, it was learned last night, was not tendered a formal invitation until late yesterday afternoon, although the matter had been discussed informally by Carlos L. Henriquez, jr., Cuban commissioner of sports, who is in charge of the sports week program, and Jim Pixlee, Colonial director of athletics. Pixlee later conferred with Dr. Cloyd Heck Marvin, president of the university.

Acceptance Almost Sure.

The primary reason for acceptance of the invitation, as it is virtually certain to be accepted, is that it will be a gesture of good-will toward the smaller nation. The game is being promoted by President Gomez and the Cuban government, who are jointly underwriting the expenses, in the interest of better relations between the countries.

Havana's municipal stadium, where the game will be played, normally seats approximately 30,000 fans, but this capacity can easily be doubled if necessary. It also will be the scene of the championship game between Cuba's eight-club Eastern and Western Football Leagues. Lou Little, who presented the trophy competed for by the circuits, will be a guest of honor on this occasion.

Although no announcement has been made concerning the Southern school selected as George Washington's opponent, it is generally conceded to be Auburn. The Plainsmen met the Colonials three years ago at Griffith Stadium, absorbing a 19-to-6 shellacking from the District team.

Western Is Tied 13-13, by Central

Continued from Page 17.

stein's pass on the Western 30 and ran it back to the 20, where Weinstein knocked him out of bounds. Vermillion then shot a neat pass to Pistolas, who crossed to his right to the end zone and caught it near the goal posts. Vermillion kept up his aerial thrusts and shot a pass to Fox for the extra point as Central's players grinned broadly.

Central also refused to play safe and Blackie Brewer intercepted a pass by Vermillion on the Central 28, but Western failed to score when Manuel Iglesias fumbled after taking a pass, Vermillion recovering on the 21. Back the Georgetowners came, however, after a short Central punt and Weinstein flung a long pass to Dickie Lynham, all-high third baseman, who was finally downed on the Central 6-yard line for a net gain of 25 yards.

Score on Lateral.

Central held after Brewer plunged to the 1-yard line, but on third down Brewer lateraled to Weinstein after being hit by a swarm of Central defenders and Weinstein side-stepped 5 yards for the tying touchdown. Weinstein tried to pass for the extra point, but Wooten knocked it down.

The teams exchanged interceptions from this point three or four times and finally Weinstein grabbed one of Vermillion's tosses and returned it to the Central 30. Lynham and Brewer picked up 15 yards and a pass from Weinstein to Niklason put the ball on the 2-yard line. Snead, who for some inexplainable reason was held on the sidelines throughout the second half, was rushed into the game with a minute to play. Weinstein was held for no gain and on the last play of the game Snead took a reverse off the Central left tackle and twisted through just about over the goal line. The ball was brought out on the 1-foot line, however, and it was too late for another play.

Western.	Positions.	Central.
Farquharson	L.E.	Fox
Crabbe	L.T.	H.Cramer
Oliphant	L.G.	Jones
Ward	Center	Hodge
Krebs	R.G.	Pesa
Stonestreet	R.T.	Swank
Farquharson	R.E.	Pistolas
Snead	Q.B.	Vermillion
Prince	L.H.	Ickes
Niklason	R.H.	Chacos
Weinstein	F.B.	Wooten

Western	0	0	6	—13
Central	0	0	13	0—13

Touchdowns—Niklason, Weinstein, Chacos. Pistolas. Points after touchdown—Niklason (placekick); Fox (pass). Substitutions—(Western), Donohue for Krauss, Brewer for Prince, Iglesias for James McCracken, Prince for Brewer, Lynham for Snead, Snead for Prince. (Central), Askin for Chacos, Noonan for Fox, Mandis for Cramer, Chamberlain for Feuz, Cramer for Mandis, Mandis for Swank. Referee—Paul Magoffin (Michigan). Umpire—Bernard Eberts (Catholic U.). Linesman—Harry O'Mears (Gonzaga).

CENTRAL.		WESTERN.
5	First downs	14
149	Total yards from scrimmage	272
36	Yards by rushing	171
104	Yards by passing	160
17	Number of passes	15
5	Passes completed	7
4	Passes intercepted	3
7	Number of kicks	4
31	*Average length of kicks	33
18	Average return of kicks	12
1	Fumbles	2
1	Own fumbles recovered	2
5	Yards lost by penalties	0
13	Yards lost by rushing	8

*From line of scrimmage.

Cagers Booking.

The Prince Georges A. C. basketball team has organized for the coming year and is looking for practice games with any nearby team from 135 pounds up. The team, composed largely or former Mount Rainier High School athletes, is practicing daily. Call Manager Chroniger, Greenwood 2726, after 5 p. m.

Georgetown Seniors Facing Farewell to Football Saturday

Post Staff Photo.

Outstanding figures in varsity football at the Hilltop for the past three seasons, the quintet of Georgetown seniors pictured above will be making their last appearance in a G. U. uniform on Saturday against Maryland. Left to right, Ed Bodine, end; Joe Williams, end; Bill Duff, fullback; Bob Ferrara, halfback, and Mike Fuardo, center.

7 Hoyas, 9 Terps Will Meet for Last Time

Maryland Losses Include Guckeyson, Willis; G. U. to Lose Gibeau.

You've heard of "home-coming" football games, when old grads return to their alma mater for a weekend of revelry, devilishness, yarn-swapping and comparisons of current football teams and players with those of their day, but have you ever heard of a "home-leaving" contest? Well, Saturday's Georgetown-Maryland fracas at College Park comes under the latter classification for seven Hoyas and nine of their opponents.

Each team has one more game to play after Saturday's, but unless you're able to get over to Baltimore for the Maryland-Western Maryland game, or have the time and inclination to visit Miami for the Georgetown-Miami duel, this is absolutely the last opportunity you'll have of seeing these 16 men, and they're good ones, in action.

Bill Guckeyson, Maryland's widely publicized ace, is, of course, the most important of the departing men, but the others are not without honor, even in their home town.

Maryland's losses include Vic Willis, towering end and candidate for the All-Southern eleven; "Turk" Birkland, tackle; Charley Zulick, guard; Ed Fletcher, guard; Coleman Headley, halfback; Johnny Gormley, Ed Daly and Charlie Ellinger, all backs.

Georgetown loses Mike Fuardo, center; Al Vaccaro and Cy Cummings, tackles; Ed Bodine and Joe Williams, ends; Bob Ferrara and Bill Duff, backs. Don Gibeau should be included on the list, for he, too, is a senior, but was forced to abandon all forms of athletics several weeks ago because of a heart ailment and if he even sees the game it will be from a grandstand seat.

G.W. Hopes Buoyed For W. Virginia Tilt

News that Joey Kaufman and Pete Yurwitz, stellar passing combination, had recovered from injuries buoyed the spirits of George Washington's Colonials yesterday as they hastened preparations for their Thanksgiving Day clash with the University of West Virginia at Griffith Stadium.

Kaufman and Yurwitz, halfback and end, respectively, who scored G. W.'s touchdown against Rice, could not perform last week against Catawba because of leg ailments, and while their presence wasn't needed in that game their condition was a matter of concern relative to the important Turkey Day contest which will feature G. W.'s fifth annual alumni home-coming.

G. W. ticket officials announced last night that through error no pasteboards were available yesterday at Spalding's but that henceforth callers will not be disappointed. Tickets also can be procured at the university office, 2101 G street northwest. Special seats for alumni of both George Washington and West Virginia are being dispensed at the latter location.

Wes Ferrell Will Enter Winter Golf Tournies

Greenboro, N. C., Nov. 17 (AP).—Wes Ferrell, the Boston Red Sox's temperamental hurler, said here today he had made tentative plans to enter the winter golf tournaments this coming season.

"I believe I can give a good account of myself," said the veteran baseball star in revealing that he contemplated joining the caravan of touring pros for winter jousts.

Ferrell has been shooting consistently in the low 70's since the close of the baseball season.

2 Games at Hagerstown.

Hagerston, Md., Nov. 17.—St. Albans School of Washington and St. James School will meet Saturday at St. James in their annual football game.

Front Royal High School will play the Hagerstown High on the local field Saturday.

This Morning . . .

With Shirley Povich.

Down in the Southern Conference, the now famous Graham plan is functioning with all the effect of a wet match. A half-dozen of the conference colleges have already given it the heave-ho. Others are silently, but just as openly, flouting it. Student papers are boldly assailing it as a colossal piece of stupidity and, generally, the plan is getting the works.

POVICH.

It was in a great surge of purity, sudden, too, that the conference schools voted in the Graham plan last spring after it was fathered by the estimable president of North Carolina University. Mr. Graham, it seems, had heard tell of the horrible practice of giving football players free board and tuition and was shocked.

He gained the ears of those other proverbial idealists, other college presidents, who sent their conference representatives to the meeting committed to the Graham plan under pain of official wrath if they voted otherwise. And the Graham plan was voted in. The Graham plan, as you know, was a restatement of athletic policy by the conference.

Every athlete who became a candidate for the team was forced to fill out a special questionnaire, stating his income and its source, affirming that he received no financial aid other than from his immediate family and altogether submitting complete evidence of his purity and freedom from subsidization. The conference had gone idealistic, and everything was supposed to be swell.

There was no joker in the Graham plan. It was iron-clad. But it was, nevertheless, something of a joke in itself. Conference schools couldn't abide by its specifications and still play big-time football. Because big-time football players could get plenty of free board, free books and free tuition at scores of other colleges, with a little cash on the side, and they threatened wholesale withdrawals from the conference.

So, at first, teams like Duke, which has a definite policy of big-time football, merely winked at the plan and proceeded to conduct their football on the same old-fashioned lines, offering gratuities and lures to any who could make the team and maintain the proper scholastic grades. Of late they have become bolder, openly condemning the plan and cursing the day they were wheedled into it by the college presidents.

The Middle Atlantic Association of Colleges had something of the same problem on its hands only three years ago. An idealistic committee of college presidents was determined to put an end to this open subsidization of football players and hailed, among others, Fordham and George Washington University before their high tribunal on charges of subsidizing their football players.

Both Fordham and G. W. were threatened with expulsion from the association, which would have rendered academic credits gained in those institutions unacceptable to any graduate school which was a member of the body. Fordham, incensed, fought back and carried G. W. into the clear along with itself.

The specific charge against Fordham was that some of its football players were given small cash stipends as spending money, and, according to this department's report, Fordham admitted as much. But not content to let the matter rest there, a Fordham faculty representative made an investigation on his own account and presented to the Princeton man who headed the committee these facts:

Princeton's greatest star was one of the best-dressed men on the campus. He belonged to an exclusive college fraternity that only rich men's sons could afford to join. He lived in a No. 1 dormitory, had his meals at a No. 1 fraternity table. This man's average yearly expenses, he submitted, totaled $2,500, yet the player in question was one of the six children of a street car motorman whose yearly salary was $2,400. There was a Senegambian lurking somewhere.

The cases against Fordham and G. W. were dropped.

Burdette Is Named Coach of Arrows

Richmond, Va., Nov. 17 (AP).—Robert R. Burdette, former Wittenberg College quarterback and a member of the All-State team in Ohio for two years, today succeeded Dave Miller as coach of the Arrow football squad of the South Atlantic Professional League.

Miller, John Marshall High School mentor, was dismissed from his Arrow post by Blair Meanley, jr., president of the local club.

He also played professional football for two years with Akron and Cincinnati. Burdette came to Richmond as sports announcer for radio station WRVA and has officiated at high school and pro contests.

Charles Hamilton, Richmond, president of the league, said that managers of the other clubs had "expressed dissatisfaction with the conduct of the Richmond team and refused to play as long as Miller remains as coach."

W.-M. Paper Asks Graham Plan 'Trial'

Williamsburg, Va., Nov. 17 (AP).—The Flat Hat, William and Mary student newspaper, published an edtiorial today calling for a "fair and thorough trial" of the Graham plan which it described as a "workable" method of regulating Southern Conference athletics.

Taking issue with editorials of other student publications at the University of Virginia, Washington and Lee and the University of Richmond, the Flat Hat said that "one year is not a reasonable length of time to test the plan which embraces many points designed to place athletic teams of the conference on a purely amateur basis where they rightfully belong."

The paper said there were no athletes at William and Mary who are "receiving any more aid than any other student" and that no partiality was shown athletes before the school became a member of the Southern Conference. It was one of six admitted last year.

Hurd Sets New Season Pin Record

Veteran Rolls High Game of 166 to Help Beat Arcadia in Match.

Veteran "Flick" Hurd taught the youngsters in the fast Columbia Heights League a lesson in pinspilling last night at the Arcadia drives.

Rolling with Hertz Drivurself, he chalked up a new high season game score of 166, enabling his team to beat back Arcadia two games. Lindsey Stott made a noble effort to put Arcadia in the win column with a season record set of 418. Although defeated the Arcadians annexed high team honors with a 620 game and 1,784 set, the latter being the second best pinfall of the season.

Cools Drinks retained first place with a two-game win over C. & C. Restaurant, having 15 wins against 6 losses. A merry battle is being waged for runner-up honors. Four teams are deadlocked, C. & C. Restaurant, Vincent Barbers, Arcade Sunshine and Hessick Coal having 15 wints against 9 reverses.

Irene Mischou Rolls Well.

Irene Mischou kept the El Gees atop the Washington Ladies League, shooting a top game and set of 127 and 338 in her team's odd game decision over the Shamrocks. The olonials with a high game of 528 whitewashed the Vee Bees and the second place Columbians humbled the Nomads twice while the Beequees were doing the same to the Cardinals.

Hertz Drivurself have picked a tough opponent for their intercity match Friday night at Winchester, with the Winchester Champions in team, doubles and singles matches. The Virginians recently established a world's team game record of 744, which will undoubtedly be recognized as official by the National Duckpin Bowling Congress. Jack Zimmerman, alley manager of the Virginians, contributed an even 200 game to the record score. Making the trip with the local team are Eddie Espey, Reds Megaw, "Flick" Hurd, Jack Lasover, Kenny Beck and Charlie Young.

Kawson Sets Two Marks.

Harold Kawson splintered the pins with a mighty 170 game and 408 set in establishing two new season records in the Income Tax League last night at Lucky Strike. . . . N. Farrel, of the leading St. Francis Xavier team, led the list of individual feats in the Catholic Ladies League with high game and set of 119 and 313, respectively. . . . St. Paul, No. 1 team stole the show in the Lutheran Church (Men's) League, Davis rolling a 151 game and a 372 set to boost the team game and set to 582 and 1,683.

"Move over you experts and major league stars," spoke George Isemann, secretary of the National Duckpin Bowling Congress, "and there is no use bidding for my services."

Rolling his first three games in league competition last night at Mount Rainier, George piled up games of 122, 158 and 159 for a huge 439 total. The big game and set smashed by a big margin the former league record scores.

"I'm quitting now with a 146 average," he said. "See if you can tie that one."

Football Player Shot Waiting to Enter Game

Covington, Ky., Nov. 17 (AP).—Vernon Cummins, 27, of nearby Newport, Ky., 245-pound tackle on an amateur team, was shot in the chest today as he stood along the sidelines, waiting to be sent into a game.

At a hospital, his condition was said to be not serious.

Police said they believed Cummins was shot with a small-caliber bullet fired by one or two boys observed carrying rifles near the playing field.

Daily Legal Record

DISTRICT COURT.

Motions Assignment.

Justice J. W. Cox, Presiding.

Humphries vs. I. T. O. A. Attys. Munter—Whiteford, Marshall, Hart.

Cave vs. Cave; rule.

Thomas vs. Thomas. Attys., McCormick—Lynch.

McMurray vs. McMurray; rule.

Dawson vs. Kinslow. Attys., Brick—Frost, Myers, Towers.

Guy vs. Guy; rule.

Antelene vs. Hot Shoppes, Inc. Attys., Offutt—Marshall.

Smith vs. Smith; rule.

Duke vs. Austin. Attys., Johnson—McCart.

Hughew vs. Hughew; rule.

Gentile vs. Baltimore & Ohio Railroad. Attys., Sirica—Hamilton & Hamilton.

Fosin, et al., vs. New York Kosher Food Market, Inc.; rule.

Kearns vs. Kearns. Attys., Wendell—Cavanaugh.

Quality Laundry & Dry Cleaning Co. vs. Hobe; rule.

O'Brien vs. O'Brien; rule.

Hafner vs. Hafner. Attys., Lubra Ward vs. Brooke et al. Attys., Lowery—Beasley

Rinker vs. Trent. Attys., Lyman—Stohlman.

Cox vs. Cox. Attys., Bernhardt—Icenhower, Tuppe

Call vs. Labor. Attys., Rowan, Price.

Equity Assignment.

Same as yesterday.

Law Cases.

No. 85030. Beach vs. Southern Railway Co. Attys., J. P. Jones, F. O. Roth—Hamilton & Hamilton.

No. 80416. United States Shipping Board vs. Aetna Casualty Co. Attys., F. R. Conway—C. B. Ellis, K. K. Springs.

No. 79921. Clemenst vs. United States. Attys., W. E. Miller—W. M. Shea

Finney vs. Stuart et al. Attys., C. P. Henry, R. C. Handwerk—M. F. Schwartz, F. H. Marshall.

Casson vs. Spillane, etc. Attys., J. D. Fitzgerald—Simon Hirshman.

Wolford vs. Helm. Attys., Hudson & Hudson, C. A. Marshall—Hubert King.

Brooklyn Sisel & Cement Co. vs. Turner et al. Attys., F. J. Rice—Louis Ottenberg.

Smith vs. Washington Daily News. Attys., J. L. Fowler—M. P. Friedlander, Charles Walker.

Cleary vs. Capital Transit Co. Attys., A. L. Newmyer, D. G. Bress—E. L. Jones.

Schuppin vs. Kemper et al. Attys., A. L. Newmyer, D. G. Bress—E. L. Jones, F. P. Nesbit, C. E. Pledger, jr.

Blue, administratrix, vs. J. B. Kendall Co. Attys., A. F. Canfield—Frost, Myers & Towers.

Cale vs. I. T. O. A. Attys., A. L. Newmyer, D. G. Bress—P. H. Marshall.

Layman et al vs. Branneman. Attys., Marcus Borchardt—H. I. Quinn.

Danielson vs. Natl. Brewing Co. Attys., J. U. Gardiner—H. I. Quinn.

Fernald, administrator, vs. Capital Transit Co. Attys., A. L. Newmyer, Clinton James, D. G. Bress—E. L. Jones.

Pleasant vs. I. T. O. A. et al. Attys., A. L. Newmyer, D. G. Bress—Whiteford, Marshall & Hart.

Alamo vs. Nevin Midland Lines. Attys., D. K. Offutt—H. I. Quinn.

Orrison vs. Washington Post. Attys., J. C. Turco—Spencer Gordon.

Orrison vs. Washington Times Co. Attys., J. C. Turco—R. H. Yeatman.

Klotz vs. Prescott-White Corp. Attys., W. C. Sullivan—C. R. Ellis, K. K. Springs.

In re Estate of Tyler. Attys., T. M. Gittings, J. E. Lasker, Cromelin & Laws—R. C. Williams, George Gertman, W. O. Gardiner.

Stabler et al. vs. Reynolds et al. Attys., C. H. Bergozin, J. H. Burnett—Defendant in proper person.

Bainbridge vs. Nehi Bottling Co. Attys., S. B. Brown, Ida T. Fox—H. M. Fowler.

Brown vs. P. E. F. Co. Attys., Peelle, Leah, Drain & Barnard—Fischer & Fischer, Forst, Myers & Towers.

Elkins vs. U. S. A. Attys., W. E. Miller—W. M. Shea.

Maier vs. I. T. O. A. et al. Attys., Wm. Wendell—Whiteford, Marshall & Hart; T. E. Lodge.

Lewis vs. C. & P. Tel. Co. Attys., Lester Wood, I. H. Halpern—O. P. Hoover.

Ross vs. C. & P. Tel. Co. Attys. Julius Arenoff—O. P. Hoover.

Dennison et al. vs. Harrington. Attys., A. G. Lambert—H. Platt.

Adking, recr., vs. Goode Co. Attys., R. H. McNeill—R. H. Yeatman.

Maberry vs. Crandall Realty Co. Attys., Wm. Wendell—Frost, Myers & Towers.

Zalkind vs. Epstein. Attys., L. H. Shapiro—B. E. Hinden.

Peyser vs. Handy. Attys., Julius Peyser—M. F. O'Donoghue, jr.

Lawsuits.

Alberta Cole vs. Alamo Theater Corp.; damages, $10,000. Atty., Franklyn Yasmer.

Catherine Pessarno vs. Euclid Investment Co., Inc., et al.; damages, $50,000. Attys., Salvatore E. Leonardo, J. Harry Welch.

John J. Doyle, recr., vs. George A. Robinson; note, $1,000. Attys., Mullen & Shea, M. F. O'Donoghue, L. J. Mills, jr.

C. O. H. Call, recr., vs. Pearl C. Laber, etc.; debt, $1,150. Atty., Wm. J. Rowan.

Docketed Judgments.

Einlor M. Hickerson vs. Philip H. Gnash, judgment M. Ct., $58.23. Atty., Jas. A. Willey.

Mechanic's Liens.

Harry Berenter vs. Abe Krupsaw et al.; lot 62, sq. 203, 4400 15th st.; $456.16.

Louis Gregory vs. Dorothy B. Horner; 6336 Utah ave. nw.; $295.

Ted Nelson vs. Dorothy B. Horner; 6336 Utah ave. nw.; $150.

Harry G. Weisktitle Co., Inc., vs. Realty Constr. Corp.; lots 30 and 31, sq. 2294; 5426-5430 30th st. nw.; $80.50.

Equity Suits.

Mary L. Beard vs. Carl M. Beard; absolute divorce. Attys., Fred M. Booth, Ford E. Young, jr.

Ludie H. Fuller vs. Edward Fuller; absolute divorce. Atty., Jacob Sandler.

Simon Goldberg et al. vs. Isadore Goldberg; partition. Atty., Harold P. Ganss.

Louisa Hill vs. Thos. E. Bowie et al.; substitute trustee. Atty., Nita S. Hinman.

Ethel M. Kern vs. Archie L. Kern; absolute divorce. Atty., Dorsey K. Offutt.

Dorothy A. Bolden vs. Thomas Bolden; absolute divorce. Atty., Alfred Weinberg.

Fannie S. Green vs. Velmer Green; limited divorce. Atty., Raymond Neudecker.

Virginia H. Waddell vs. Samuel J. Waddell; absolute divorce. Atty., Raymond Neudecker.

Matilda Purnell vs. Henry Purnell; absolute divorce. Atty., A. S. Pinkett.

Irma N. Kephart vs. Paul H. Kephart; absolute divorce. Attys., R. C. Williams, I. I. Bolotin.

Edward J. Beauchamp vs. Anne A. Beauchamp; absolute divorce. Atty., H. R. Grossman.

Minnie M. Crawford vs. Washington Loan & Trust Co.; accounting, etc. Attys., F. H. Marcum—Thomas E. Rhodes.

Bankruptcy Petitions.

David E. Jenkins; voluntary; assets, none; liabalities, $35,126.46. Attys., Joseph A. Kaufmann, Simon F. McHugh.

CIRCUIT COURT ONE.

Justice Bailey—Below, Clerk.

Lillie M. Burgess vs. American Newspapers, Inc.; trial resumed; jury respited until tomorrow.

CIRCUIT COURT TWO.

Justice Adkins—Watts, Clerk.

Beachum vs. S. Kann's Sons, Inc.; trial resumed; cause given jury.

CIRCUIT COURT THREE.

Justice Letts—Goff, Clerk.

Camelo Millice vs. George R. Kendrick et al.; jury sworn; verdict for defendants.

EQUITY COURT ONE.

Chief Justice Wheat—Bentzbaugh, Clerk.

Rennos vs. Rennos; final decree absolute divorce.

Re Parcel 219/68, etc.; order declaring title to parcel 7 vested in U. S.

Noyes vs. Parker; hearing on special defenses raised in answer; sustained; bill dismissed.

Re Parcels 201/101, etc.; verdict of jury.

Chambers Cat Fanciers, Inc., vs. Koehns; hearing for temporary injunction; dismissed.

EQUITY COURT TWO.

Justice Luhring—Hamilton, Clerk.

Bernard F. Saul vs. Mary H. Saul; hearing resumed; continued until tomorrow.

EQUITY COURT THREE.

Justice O'Donoghue—Lemon, Clerk.

Pioneer Novelty Distributing Co. vs. Leslie C. Garnett et al.; hearing resumed; continued until tomorrow.

PROBATE PROCEEDINGS.

Justice Proctor Presiding.

Estate of Frank H. Snow; will filed dated November 14, 1932.

In re Stephen M. C. Fielding; Paulla C. Fielding appointed guardian of estate; bond $400. Atty., Warren Craven.

Estate of Ola S. Wilkinson; will filed dated November 15, 1921.

Estate of Matilda A. Capron; will filed dated July 13, 1929.

In re Chas. J. Mains, jr.; order for allowance. Atty., W. C. Bouic.

Estate of B. Frank Wright; completion of sale ordered. Atty., D. W. O'Donoghue, jr.

Estate of Emma B. Thomas; will filed dated June 16, 1933.

Estate of Matilda A. Capron; letters testamentary granted Paul A. Capron; bond $100. Attys., Minor, Gatley & Drury.

Estate of Samuel Smith; will filed dated January 1, 1931.

Estate of Mary A. Warner; will filed dated September 11, 1919.

Estate of Charlotte C. Mock; will filed dated June 26, 1934.

Estate of William B. Remy; transfer of will ordered. Atty., W. Schaffner.

In re Doris M. Shue; Charles H. Gould appointed guardian of person and estate; bond, $1,000. Atty., D. L. Grantham.

Estate of Annie Grey; letters testamentary granted Natl. Sav. & Trust Co. Atty., B. Baird.

Estate of Martha D. Machen; letters testamentary granted Mortimer Harkins; bond, $1,000. Attys., Quimby, Fields & Fletcher.

Estate of Rosa Mordecai; letters testamentary granted Sarah H. M. Miley; special bond, $1,000. Atty., C. H. Bradley.

Estate of Thomas W. Baden; letters of administration granted Gordon M. Baden; bond, $1,000. Atty., L. M. Tulman.

Estate of Lee Brown; letters of administration c. t. a. granted Charlotte G. Brown special bond, $600. Attys., Minor, Gatley & Drury.

Estate of Elizabeth A. B. MacLennan; letters of administration granted Wilfred G. MacLennan; bond, $2,500. Atty., W. E. Miller.

Estate of William A. Scully; letters testamentary granted Riggs Natl. Bank. Atty., C. M. McKee.

Estate of Emory S. Tucker; order amending records, etc. Atty., C. S. Shreve.

Estate of Martha B. Gibson; fee to guardian ad litem ordered.

Estate of Lizzie C. Giesecking; partial distribution ordered. Atty., E. H. Oliver.

Local Produce

(Prices paid shippers f. o. b. Washington.) (By the United States Bureau of Agricultural Economics.)

Eggs.

Market steady at unchanged prices. Current receipts, 30@32; henmery whites, 37@39; a few at 1 to 2 cents premium. Government graded and dated white eggs (net prices paid shippers f. o. b. Washington): U. S. extras, large, 45; U. S. extras, mediums, 35½; U. S. standards, large, 41½.

Live Poultry.

Market steady. Turkeys coming in slowly, but sufficient for current requirements. Fair demand light.

Fowl, colored, heavy, 16@18; Leghorns, 12; No. 2s, 8. Chickens, Virginia, Rocks, broilers and fryers, 16@17; Delaware crosses, 16@17; mixed colors, 14@15. Guineas, young, 2 lbs. and up, 40 each; under 2 lbs., 25@30 each; old guineas, 25@30 each. Spring turkeys, hens, 10 lbs. and up, 20; toms, 15 lbs. and up, 18@19; No. 2s, 14@16; undersized, 2 under quotations; old hens and toms, 16.

Fruits.

APPLES—Bushel baskets, Virginia: U. S. No. 1, Staymans, 2¾-inch minimum, 1.60@1.65; 2½-inch minimum, 1.35@1.50; 2¼-inch minimum, 1.15@1.25; Yorks, 2¾-inch minimum, 1.40@1.50; 2¼-inch minimum, 1.25@1.35; 2¼-inch minimum, 1.00@1.10; Grimes, 2¼-2¾ inches, 1.35@1.50; 2¼-inch minimum, 1.10@1.15; Delicious, 2¾-inch minimum, 1.75, few higher; 2½-inch minimum, 1.65@1.75; 2¼-inch minimum, 1.25@1.35; Golden Delicious, 2¾-inch minimum, 1.50@1.65; 2¼-inch minimum, mostly around 1.50; 2¼-inch minimum, 1.15@1.25; Jonathans, 2½-inch minimum, 1.35@1.50; 2¼-inch minimum, 1.15@1.25; Winesaps, 2½-inch minimum, 1.25@1.35; 2¼-inch minimum, 1.00. Boxes: Virginia, combination extra, fancy and fancy, Delicious, 1.65@2.25; Staymans, 1.50@2.00; Grimes, 1.35@1.75; C grade, Delicious, 1.40@1.85; Staymans, 1.35@1.75; fancy, Jonathans, 1.50@1.85; McIntosh, 1.50@2.00.

ORANGES—Florida, boxes, No. 1, 2.75@3.00; No. 2, 2.25@2.50.

GRAPEFRUIT—Florida, boxes, 1.50@2.00.

LEMONS—California, boxes, 4.00@6.50, as to grade and size.

CHESTNUTS—Italian, 7@8 per pound.

GRAPES—California, lugs, Emperors, 1.90@2.25; Malagas, 1.00@1.50.

PEARS—Washington, boxes, Boscs, 2.25@2.50; D'Anjous, 2.75@3.00.

AVOCADOS—Florida, boxes, 1.25@1.50.

CRANBERRIES—New Jersey, ¼-barrel boxes, Late Howes, 4.25@4.50.

TANGERINES—Florida, 4-5 bushel boxes, 1.25@1.75, as to grade and size.

Vegetables.

BROCCOLI—California, crates, 2.75.

POTATOES—100-lb. sacks, U. S. No. 1: Maine, Green Mountains, 2.15@2.25; New York, round whites, 2.10; fair condition, 2.00; Pennsylvania, Cobblers, 1.90@2.00; Idaho, Russet Burbanks, 3.00.

CABBAGE—1½-bushel hampers: South Carolina, pointed type, 75; Pennsylvania, domestic, flat type, 75; 50-lb. sacks, 60@65.

CARROTS—California, Western lettuce crates, 6 dozen, 2.75.

CAULIFLOWER—Crates: New York, Long Island, 1.25; California, 1.40@1.50.

CELERY—California, 2-3 crates, individually washed, 2.00@2.25; ½ crates, individually washed, 1.50@1.75.

LETTUCE—California, Western crates, Iceberg type, 5 dozen, 2.75, few 3.00.

ONIONS—50-lb. sacks, yellows, U. S. No. 1: Michigan and New York, yellows, 65@75; Utah, Valencias, 3 inches and larger, 1.10; fair condition, 1.00.

PEAS—California, bushel hampers, Telephones, 2.75@2.85; fair condition, 2.50.

SWEET POTATOES—North Carolina, bushel baskets, 50, few higher.

TOMATOES — California, lug boxes, ripes and turning, wrapped, 6x6 and larger, 2.50@3.00; poorer lower.

LIMA BEANS—Cuba, via New York City, bushel hampers, 4.50; fair condition, 4.00.

SNAP BEANS—Florida, bushel hampers, green, flat type, 1.50@1.75; fair condition, 1.25.

SQUASH — Florida, bushel hampers, white, wrapped, 1.25; yellow, 2.75.

PEPPERS—Florida, 1½-bushel crates, green, fancy, 3.00; choice, 2.25@2.50; bushel hampers, small size, 1.50.

OKRA—Florida, bushel hampers, 2.00, few higher.

EGGPLANT—Florida, 1½-bushel crates, fancy, 2.50; choice, 1.50@2.00.

BRUSSELS SPROUTS—California, drums, 1.75, few higher.

MUSHROOMS—Marryland, 3-lb. baskets, 50@75.

Transfers

By the Associated Press.

Army orders yesterday included:

COLONEL.

Benjamin E. Grey, Inf., Fort Hayes, Ohio, to Salt Lake City, Utah.

LIEUTENANT COLONELS.

Paul Murray, Inf., Philadelphia, Pa., to Philippine department.

Herman Kobbe, Cav., San Antonio, Tex., to Fort Des Moines, Iowa.

MAJORS.

Frank C. Hershberger, VC., Philippine department, to Fort Hamilton, N. Y.

James H. Pence, DC., Philippine department, to Fort Crockett, Tex.

James C. Hutson, CAC., Fort Sheridan, Ill., to Panama Canal department.

Francis S. Sweet, CAC., Fort Barrancas, Fla., to Philippine department.

CAPTAINS.

John M. England, CAC., Fort Wright, N. Y., to Philippine department.

Clyde E. Steele, Inf., Presidio of San Francisco, Calif., to Fort Thomas, Ky.

FIRST LIEUTENANTS.

Frank H. Shepardson, CAC., Fort Worden, Wash., to Hawaiian Department.

Allison R. Hartman, CAC., Fort Monroe, Va., to Philippine department.

Navy orders yesterday included:

REAR ADMIRALS.

John W. Greenslade, detached Navy Department, to duty as Commander Battleship Division 2, Battle Force.

Arthur St. Clair Smith, to duty as commander 12th Naval District, San Francisco, Calif., detached as commander Navy Yard, Mare Island, Calif.

LIEUTENANTS (J. G.).

John F. Harper, jr., detached U. S. S. Nitro, to Pensacola, Fla.

Charles L. Moore, jr., detached U. S. S. Montgomery, to Pensacola, Fla.

John L. Phillips, jr., detached U. S. S. Marrland, to Pensacola, Fla.

Ralph L. Shiffer, detached U. S. S. Astoria, to Pensacola, Fla.

ENSIGNS.

Jackson D. Arnold, detached U. S. S. Arizona, to Pensacola, Fla.

James W. Brock, detached U. S. S. Pensacola, to Pensacola, Fla.

Samuel R. Brown, jr., detached U. S. S. Marblehead, to Pensacola, Fla.

Herbert P. Carroll, jr., detached U. S. S. Childs, to Pensacola, Fla.

Lester S. Chambers, detached U. S. S. Colorado, to Pensacola, Fla.

William M. Collins, jr., detached U. S. S. Northampton, to Pensacola, Fla.

George F. Davis, detached U. S. S. Tuscaloosa, to Pensacola, Fla.

Irvin L. Dew, detached U. S. S. Richmond, to Pensacola, Fla.

William A. Dean, jr., detached U. S. S. Louisville, to Pensacola, Fla.

Willie M. Dickey, detached U. S. S. Zane, to Pensacola, Fla.

Francis A. Dolan, detached U. S. S. Richmond, to Pensacola, Fla.

William J. Drumstra, detached U. S. S. Hovey, to Pensacola, Fla.

Walker Eldridge, detached U. S. S. Mississippi, to Pensacola, Fla.

Mark A. Grant, detached U. S. S. Ranger, to Pensacola, Fla.

William L. Guthrie, detached U. S. S. West Virginia, to Pensacola, Fla.

Frederic W. Hawes, detached U. S. S. Dent, to Pensacola, Fla.

William A. Hunt, jr., detached U. S. S. Williamson, to Pensacola, Fla.

Carlyle Ingram, detached U. S. S. Chester, to Pensacola, Fla.

Robert H. Isely, detached U. S. S. Chester, to Pensacola, Fla.

Paul L. Joachim, detached U. S. S. Chester, to Pensacola, Fla.

James K. Johnson, detached U. S. S. Oklahoma, to Pensacola, Fla.

Robert K. Johnston, detached U. S. S. Nevada, to Pensacola, Fla.

Jamie Z. Jones, detached U. S. S. Salt Lake City, to Pensacola, Fla.

Robert M. Lee, detached U. S. S. San Francisco, to Pensacola, Fla.

Warren S. Macleod, detached U. S. S. Maryland, to Pensacola, Fla.

Stevan Mandarich, detached U. S. S. Breckinridge, to Pensacola, Fla.

Gorman C. Merrick, detached U. S. S. Lexington, to Pensacola, Fla.

Carl W. Middleton, jr., detached U. S. S. Colorado, to Pensacola, Fla.

Arden Packard, detached U. S. S. Farragut, to Pensacola, Fla.

Malcolm C. Reeves, detached U. S. S. Tucker, to Pensacola, Fla.

George F. Stanish, detached U. S. S. Sicard, to Pensacola, Fla.

William W. Stark, jr., detached U. S. S. Saratoga, to Pensacola, Fla.

Stuart Stephens, detached U. S. S. Trenton, to Pensacola, Fla.

Curb Stocks

Continued from Page 21.

Sales in hundreds.	High	Low	Close
11 Unit Gas war	1⅛	1⅛	1⅛
2 Unit Gas pf (7)	118¾	118¼	118¼
46 Un Lt & Pow A

Corn Futures Skyrocket Up To 9-Year High

Soy Beans Climb 4 Cents More; Other Grains Make Records.

Chicago, Nov. 17.—Soaring prices, especially for feed grains, distinguished lively dealings today on Chicago's Board of Trade, with numerous peaks outdone that in years past were unparalleled.

Corn futures pushed upward 2⅜ cents a bushel maximum to a 9-year top record, $1.06 December delivery. Soy beans skyrocketed 4 cents in addition to that amount yesterday, duplicating the extreme permissible 24-hour limit.

Wheat, rye, oats and barley all smashed one or more top price records, so that the performance became unanimous throughout the entire list of grains.

Corn closed strong at the day's top level, 1¾@2¾ cents above yesterday's finish, December, 105⅞@106; May new, 99@99⅛; July new, 95⅞@96; Wheat, ½ off to ⅛ up; December, 118¼@118⅜; May, 115½@115⅝; July, 102⅜@102½; oats, ⅝@1⅛ advanced; December, 45⅛@45¼, and rye at 1 cent to 1½ cents bulge, December 93⅛. Provisions results ranged from 5 to 25 cents gain.

Futures Price Range.

	Open.	High.	Low.	Close.
Wheat.				
December	1.18⅛	1.18⅜	1.17⅝	1.18⅜
May	1.15⅜	1.15⅞	1.15	1.15⅝
July	1.02⅝	1.03	1.01⅞	1.02½
Corn.				
December	1.04⅛	1.06	1.03⅞	1.06
May, new	97¼	99⅛	97⅛	99⅛
May, old	96⅛	98⅛	96¼	98⅛
July, new	93½	96	93½	96
July, old	92⅛	95	92⅝	95
Oats.				
December	44⅛	45⅛	44⅛	45⅛
May	43⅝	44⅝	43⅝	44⅛
July	40½	41⅝	40½	41⅜
Soy Beans.				
December	1.13½	1.34½	1.31	1.34½
May	1.31½	1.34⅝	1.31	1.34⅝
Rye.				
December	93	93⅜	92¾	93⅜
May	89¼	90⅝	89	90¼
July	82⅞	83⅝	82⅝	83¼
Barley.				
December	....	....	....	88
May	80	....	....	90
Lard.				
December	11.80	11.87	11.80	11.85
January	11.95	12.02	11.95	12.02
March	12.15	12.25	12.15	12.22
May	12.42	12.50	12.42	12.50
July	12.65	12.72	12.62	12.72

Cash Grain Prices.

WHEAT—No. 2, hard, 1.22¾.

CORN—No. 4, mixed, 1.07½, mainly white; No. 2, yellow, kiln dried, 1.11; No. 4, yellow, 1.03@1.04; No. 3, white, 1.06⅝; No. 4, white, 1.06½@1.07; sample grade, 92@1.00.

OATS—No. 1, white, 48; No. 2, white, 47½.

SOYBEANS—No. 1, yellow, 1.33½@1.34½; No. 2, yellow, 1.33¼@1.34½; No. 3, yellow, 1.31@1.34; No. 4, yellow, 1.29½@1.30.

BARLEY—Feed, 65@86, nominal; malting, 1.00@1.40, nominal.

TIMOTHY SEED—5.85@6.10 cwt.; new, 5.60@6.85 cwt.

CLOVER SEED—23.00@30.00 cwt.

Daily Oil Output Exceeds 3,000,000

Tulsa, Okla., Nov. 17.—Production of crude oil in the United States jumped over the 3,000,000 barrel daily mark again for the week ended November 14, increasing 69,419 barrels daily to 3,035,949, the Oil and Gas Journal reported today.

The Day's Movements In Leading Markets

Stocks.

	Tues.	Mon.
Advances	639	608
Declines	174	139
Unchanged	160	147
Total issues	973	904

Dividend increases spur broad advance; volues, 3,272,950.

Bonds.

Convertible issues strong; transfers, $14,015,000.

Curb.

Higher; turnover, 683,000.

Commodities.

Wheat higher; corn strong; cotton steady; sugar higher; coffee firm.

Exchange.

Lower; Great Britain, $4.88¼; France, 4.64¾ cents.

Cotton Is Steady In Narrow Range

New York, Nov. 17 (AP).—Cotton moved irregularly over a range of 5 to 7 points in quiet trading today. March recovered from 11.73 to 11.80 and closed at 11.75, with final prices generally 1 point lower to 2 higher.

Futures Price Range.

	High	Low	Last
December	11.89	11.82	11.86
January	11.80	11.73	11.73
March	11.80	11.73	11.75
May	11.75	11.69	11.71
July	11.65	11.60	11.60
October	11.29	11.23	11.25

Spot, steady; middling, 12.30.

Cottonseed Oil.

Cottonseed oil was firmer today on increased covering and commission house buying promoted by strength in lard, steadiness of cotton and firmness of crude oil.

Final prices were 11 points higher. Sales, 173 contracts. Bleachable spot, nominal: December, closed 10.11; January, 10.20; March, 10.31; May, 10.36.

B. & O. Announces D. C. Pick-up Service

The Baltimore & Ohio Railroad announces that the free delivery and pick-up limits for the Washington metropolitan area will comprise the boundaries of the District of Columbia and, in addition, 1 mile distant from the freight stations at Bethesda, Silver Spring and Takoma Park, extended also to include the Washington Missionary College and Sanitarium and the Bliss Electrical School. Beyond these limits there will be no change in existing methods.

This service will apply to less-than-carload shipments charged at rate of 45 cents per 100 pounds or more. If shipment is charged at rate less than this minimum, the service will be accorded upon payment of minimum rate of 45 cents per 100 pounds. The free service will be to a warehouse platform or door, and will not embrace service within a building.

Bond Maturities.

New York, Nov. 17.—Corporate bond maturities during December will total $43,962,740, according to the Standard Statistcs Co.

Industrial Rise Maintained in Major Nations

Activity in Great Britain Continues at Record High Level.

New York, Nov. 17.—World industrial production continued to advance during September, according to the monthly statement of the National Industrial Conference Board. Output rose in the United States, Canada, Germany, Italy, the Netherlands, Czechoslovakia, the Scandinavian countries, Argentina and Brazil. British industrial activity was maintained at the record high level of the preceding month and business conditions in France improved slightly.

Output in the German heavy industries continued to expand. Heavy exports of machinery to Great Britain have contributed in some measure to this advance. Such exports in the first nine months of 1936 were 26 per cent above those of the corresponding period of 1935.

In Great Britain continued expansion in business activity, resulting partly from improved economic conditions and partly from the rearmament program, has brought about a shortage in iron and steel and in machinery.

Steel Production.

Steel production in the United States has recovered during this year, on the basis of annual averages, about 77 per cent of the depression decline; Great Britain about 142 per cent; Germany, 127 per cent; France, 22 per cent, and Belgium about 21 per cent. Steel production in the Soviet Union has risen fairly steadily for eight years. Output this year in Japan is more than 2½ times as great as in 1931.

World prices of foodstuffs and raw materials averaged substantially the same in September as in August. Advances in tin and tea prices were offset by declines in sugar and silk. Wholesale commodity prices advanced during September and October in most foreign countries. Prices in Great Britain continued the upward trend in evidence since May. By the end of October the general commodity price index in France had risen about 11 per cent since devaluation and was 26 per cent above the 1935 low point.

Security prices continued to advance during October and early November on all the leading stock exchanges. Since the depression lows were reached, security prices have advanced 390.5 per cent in New York; 159.5 per cent in London; 90.3 per cent in Paris; 136.2 per cent in Berlin, and 227.4 per cent in Amsterdam. The combined average of security prices on all the leading exchanges is now 125.2 per cent above the average depression low point.

Treasury Investments.

Net market purchases of Government securities for Treasury investment accounts for October amounted to $27,021,200, Secretary Morgenthau announced yesterday.

The Market

By Carlton A. Shively, A Special Correspondent.

Stocks Advance Vigorously in 3-Million Share Trading as Jitters Disappear.

New York, Nov. 17.—Revival in stocks gathered force as the trading progressed and final hour prices were at the best. Sales volume increased to over 3,000,000 shares, the largest in more than a week. Commodity prices also continued to climb. December wheat was quiet and unchanged at 118¾ cents a bushel. Bond prices were somewhat mixed.

Stocks improved in nearly all sections as the fears over withdrawal of foreign funds declined and as no fresh worries appeared to spoil confidence in higher prices. Most traders seem to have got over their apprehensions that the long advance justified a setback, at least on "technical" grounds, and appear to have fallen under the spell of record-breaking Christmas buying, high divided disbursements and further inflation on one count or another.

Store stocks and trinket handlers were well liked. Old favorites, as Associated Dry Goods, Macy, Best, Spiegel, Woolworth and Safeway, rose from 1 to 2 points. The push-along in Bulova continued. Hamilton Watch had a sympathetic drive. Amusement issues drew a larger following. Heavy dealings in Paramount, RKO and Warner brought higher prices. Even Radio picked up.

Mining Shares Gain.

Less exuberance was to be found among the old line industrials. Motor shares opened higher, but failed to rouse the market much. Steels hardened a little. Building securities made up a little for a long rest. Mining and metal stocks moved forward. Nickel was a high favorite. Oils improved, with Phillips rising sharply.

General Electric and Westinghouse advanced more than 1 and 2 points respectively, but their rise still lacked the stimulation of official admission of what the market now knows to be the fact, namely, that the Pennsylvania Railroad is preparing contracts with the two companies for electrification of its lines as far West as Harrisburg.

On the curb market some lively advances were recorded, and one or two air holes were uncovered. One of them was Dictograph, which broke heavily on rumors that the SEC is talking things over in a heart to heart manner.

Among the stronger groups on the stock exchange were the rails, coppers, silvers, foods, farm implements, rubbers, rail equipments and mail orders. Case was boosted by declaration of a big dividend. Rails had their best session in some time. Colorado & Southern, Pere Marquette, Nashville Chattanooga, Nickel Plate, Louisville and Atlantic Coast Line were active and powerful. Santa Fe and Central also hardened. For the time being at least the nightmare of a six-hour day disappeared, or else the hope sprang up that in case of Government ownership a good price for existing securities would be paid.

Stocks to move against the trend included Amerada, Coca-Cola (the subject of a large dividend and good earnings report), Columbia Pictures, Detroit Edison, Guantanamo preferred, Lehigh Portland Cement preferred, and Pacific Mills. American Telephone, on the other hand, jumped nearly 3 points to the best price since 1931.

The matter of foreign funds in our markets continued to hold interest, but it seemed to have passed the stage of practical effect on stocks. Secretary Morgenthau indicated that nothing is likely to be done, in spite of President Roosevelt's offhand and perhaps ill-considered hint. If a curb on foreign investment here was hinted by the President as a means of holding down the advance in stocks at this time and inducing French funds to return to Paris, breath might as well have been saved.

Actually as many observers see it the large influx of gold that has come to this country since dollar valuation presents a serious problem, and one that must be solved before equilibrium in world trade can be re-established. It was the result, according to them, of undervaluation of the dollar, which set in motion a semi-inflationary recovery in trade. However, the remedy for the anomalous situation in which a prosperous country is sucking capital from poorer countries would seem to lie in removing barriers to the free flow of money and trade. President Roosevelt's suggestions that new curb is needed, if carried out, merely would aggravate the malady.

It is all too true, as Secertary Morgenthau remarks, that the Treasury now has "all the tools" it needs for stopping foreign investment in American securities, and it can only be hoped that the tools won't be used. One of the keenest edged is that of further tinkering with the curerncy, which is closely related to indifference toward a balanced budget. In a great many ways the Government has it in its power (if not on its program) so to impede business progress as to sicken domestic, as well as foreign investment. Speculation, on the other hand, will only be increased with the rise in experimentation.

Banks Buy U. S. Bonds.

In view of the big advance in Government securities last week and reports of buying from banks, it is worth noting from the figures for reporting member banks in leading cities that the banks in seven Federal Reserve districts added to their holdings in the week ended November 10, while four stood pat or lost a nominal amount of Treasury issues. The banks in Chicago alone were heavy liquidators of Treasury obligations, disposing of $16,000,000, which left the net gain for all the banks only $17,000,000. New York accounted for $13,000,000 of the increase.

Loans Still Rising.

Apparently it is too early to call a seasonal halt on the expansion in miscellaneous and commercial loans, which increased $26,000,000 for all reporting banks, more than canceling the $16,000,000 decreases of the preceding two weeks and lifting the total to a new high level. As foreshadowed in the figures of New York banks last Thursday, home banks accounted for more than half the increase or $15,000,000. Reserves rose $138,000,000, mainly on Treasury expenditure and gold imports. Demand deposits adjusted jumped $173,000,000 and bank deposits were up $47,000,000. There were decreases of $20,000,000 in time deposits, and $30,000,000 in Government deposits. There was a slight increase, $3,000,000, in foreign bank deposits here. The banking pictures therefore, with so large a gain in potential money in use, and with reserves and loans expanding, continues to be an inflationary one.

Shipments of Pianos Highest in 10 Years

Chicago, Nov 17 (AP).—Shipments of pianos in October reached the highest volume for any month in ten years, the National Piano Manufacturers Association reported today. Shipments were 31.79 per cent greater than in October last year.

Unfilled orders also reached the highest point in more than a decade, increasing 29 per cent during October despite record shipments. For the first ten months of 1936 more pianos were shipped than in all 1935, the association reported.

Coal Industry Faces Threat Of Other Fuels

But Vast Reserves Should Prove Salvation, Bank Declares.

New York, Nov. 17.—While the increasing competition of other kinds of fuel has caused a marked decline in the consumption of coal and the industry consequently faces serious problems of readjustment, the index of the New York Trust Co. says today that conditions will improve.

"Under existing circumstances," it states, "recent gains in the production of coal should continue, on the theory that the inroad of other fuels and decreased consumption due to greater efficiency in the utilization of coal should now be more than counterbalanced by increased industrial activity and rising railway traffic. There is little indication that demand will soon regain the levels maintained in the pre-depression period, but as the prices of other fuels rise, of which there is already some indication, the competitive position of coal, at least, should improve.

"Taking an extremely long-term view, the tremendous reserves of coal, now offering such difficulties to the industry, promise to become its eventual salvation. Generations after petroleum and natural gas have become too rare to permit extensive use as fuels and all suitable water power has been exploited, coal will be available in abundance to satisfy recovered and expanding demands for heat and power."

Securities Averages.

Stocks.

	50 Ind.	20 RRs.	20 Util.	90 Stks.
Yesterday	169.5	61.3	98.6	190.1
Previous day	168.9	60.6	98.1	138.2
Week ago	169.6	62.5	95.8	140.2
Month ago	162.1	64.0	98.9	136.0
Year ago	126.2	41.2	83.7	105.5
Two years ago	86.6	36.7	50.9	72.6
High, 1935	127.9	45.3	84.8	106.9
Low, 1935	78.6	28.6	39.5	64.0
High, 1934	105.0	54.3	90.3	93.8
Low, 1934	76.0	34.1	47.1	66.4

Bonds.

	20 Ind.	20 RRs.	20 Util.	60 Bnds.
Yesterday	*94.7	99.4	106.1	100.1
Previous day	94.5	99.2	100.1	100.0
Week ago	94.1	99.9	101.0	100.0
Month ago	92.3	100.4	106.2	100.0
Year ago	91.2	79.5	102.8	91.2
Two years ago	83.6	80.6	88.8	84.3
High, 1935	91.5	86.4	103.6	93.1
Low, 1935	83.8	71.0	89.3	83.0
High, 1934	85.9	90.0	90.6	88.1
Low, 1934	72.6	74.1	77.2	74.8

*New 1936 high.

(1926 average equals 100.)

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Balt. Con. Gas to Issue $23,000,000 Bonds

Consolidated Gas Electric Light & Power Co. of Baltimore filed a registration statement yesterday under the securities act of 1933 covering $23,000,000 of series N 3¼ per cent first refunding mortgage sinking fund bonds due December 1, 1971.

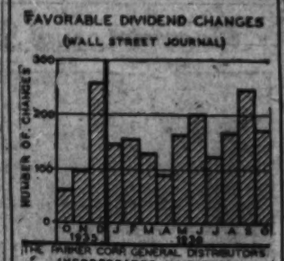
The company states that the principal application of the proceeds will be toward effecting the retirement of the first refunding mortgage bonds 4 per cent series, due 1981, to be called on or about December 8, 1936, for redemption on or about February 6, 1937.

Retail Advertising Gains 6.3% in Week

Chicago, Nov. 17 (AP).—Advertising Age reported today that retail advertising in the newspapers of 67 major American cities increased 6.3 per cent for the 48 weeks ended November 7 over the corresponding 1935 lineage.

Lineage placed in these newspapers totaled 775,269,691, an increase of 46,359,322 over the 729,010,369 total in 1935. Lineage for the week ended November 7 totaled 21,227,692, an increase of 10.2 per cent over the 19,255,748 total in that week last year.

October Dividends Largest in 5 Years



Boston, Mass., Nov. 17.—October total favorable dividend changes were nearly three times those in October of last year. The total dividend payments by leading corporations were the largest for any October since 1931 and exceeded those of last year by 45 per cent.

Curb Prices Rise With 'Big Board'

New York, Nov. 17 (AP).—Hand in hand with the "big board" the curb market today hurtled into higher ground with closing net changes ranging to more than 8 points upward. In the vanguard of the gainers was Pepperell Manufacturing up 8¼ at 147¼, Colt Patent Fire Arms up 6¼ at 52½ and Babcock & Wilcox up 4¾ at 118. Aluminum Co. of America cleared the bar 4 points higher at 132.

Proportionately impressive headway made by some lower priced shares in various divisions of the market. Casco Products gained 1⅝ to 39⅝, Fedders Manufacturing added 1¼ at 34¾ and Sunshine Mining rose ⅝ to 22¼.

The nearest thing to a reactionary trend was seen in the utility list, where fractional gains and losses were about evenly divided. American Gas & Electric and Electric Bond & Share dipped a little, while American Light & Traction and United Gas edged higher.

Turnover totaled 683,000 shares compared with 602,000 on Monday.

Union Pac. to Spend $11,000,000 More

New York, Nov. 17 (AP).—The expenditure of $11,000,000 for new heavy steel rail, rail fittings and labor has been authorized by Union Pacific Railroad, it was announced today. The company will purchase 20,000 tons of rail and an equal amount of rail fittings at once. The steel rail order will be filled by Colorado Fuel & Iron Co., of Denver; Inland Steel Co., and the Carnegie-Illinois Steel Co., of Chicago. Order for rail fittings will be issued within a few days.

Rapidly expanding freight and passenger traffic calling for high-speed schedules initiated by the road is assigned as the reason for the program. Two weeks ago Union Pacific announced the expenditure of $8,000,000 for new high-speed freight and passenger locomotives and other equipment.

$25,000,000 Koppers Issue Offered Today

4 Per Cent First Mortgage Bonds Are Priced at 100 Per Cent.

A group of underwriters headed by Mellon Securities Corporation is offering today a new issue of $25,000,000 of Koppers Co. first mortgage and collateral trust bonds, series A, 4 per cent, due November 1, 1951. The bonds, dated November 1, 1936, are priced at 100 per cent and accrued interest.

Of the proceeds, $18,367,110 will be used to redeem $17,746,000 principal amount of the company's sinking fund 5½ per cent debenture gold bonds at 103½ per cent, and $4,650,000 to retire notes payable. The remainder of the proceeds will be added to working capital. On October 31 the company deposited cash with the trustee sufficient to retire the entire issue of its 20-year 5 per cent debenture gold bonds outstanding in the principal amount of $8,091,000.

In addition to Mellon Securities Corporation, the underwriting group includes, among others, Edward B. Smith & C., The First Boston Corporation, Brown Harriman & Co., Inc., Blyth & Co., Inc., Bonbright & Co., Inc., Kidder, Peabody & Co., and Lee Higginson Corporation.

The Koppers Co., formerly Koppers Gas & Coke Co., is widely known in the steel, coal and chemical industries as designers, builders and operators of by-product coke plants, manufacturers and marketters of wide range of products including coke, gas tar, fertilizers and numerous other chemical by-products of the coking process.

$50,000,000 Bills 2.72 Times Subscribed

Secretary of the Treasury Morgenthau announces that the tenders for $50,000,000, or thereabouts, of 273-day Treasury bills, dated November 18, 1936, and maturing August 18, 1937, which were offered on November 13, have been opened at the Federal Reserve banks.

The total amount applied for was $136,273,000, of which $50,083,000 was accepted. The accepted bids ranged in price from 99.939, equivalent to a rate of about 0.080 per cent per annum, to 99.919, equivalent to a rate of about 0.107 per cent per annum, on a bank discount basis.

Stationers' Office Outfitters
SINCE 1889
3 Convenient Stores
CHAS. G. STOTT & CO. INC.
553 K.—810 NEW YORK AVE.—824 17TH.
PHONE NATIONAL 4181

LIVING STANDARDS

Most investors today face a serious problem through the refunding, at current low rates, of bonds and preferred stocks which formerly yielded larger income. They are threatened both by curtailment of investment income and by rising costs of living.

This firm has assisted many of its customers to solve this difficulty without undue impairment of income, and is prepared to make specific recommendations to other investors through any of its offices.

FENNER & BEANE
Members New York Stock Exchange and other leading Exchanges
Southern Bldg., 15th & H Sts., N.W. National 7000

Transactions on N. Y. Bond Market

By the Associated Press.

Total bond sales yesterday, $14,018,000; previous day, $11,144,000; week ago, $16,322,000; year ago, $15,920,000; two years ago, $12,233,000; January 1 to date, $3,096,944,000; year ago, $2,909,479,000; two years ago, $3,372,679,000.

Range of United States Government Issues

(Sales in $1,000. Dollars and 32ds.)

1936 High.	1936 Low.	Nov. 17 Sales.		High	Low	Close	Net chg.	Bid	Asked	Yield
120.19	115.3	6	Treasury 4¼s, 1947-52	120.19	120.18	120.18	— .1	120.20	120.26	2.10
109.28	108.24	16	Treasury 3½s, 1943-45	109.27	109.25	109.27	— .1	109.26	109.29	1.72
115.22	111	58	Treasury 4s, 1944-54	115.22	115.16	115.22	+ .6	115.20	115.25	1.88
109	107.19	1	Treasury 3⅜s, 1940-43 June	108.12	108.12	108.12	— .2	108.12	108.14	.97
110.13	108.17	16	Treasury 3¾s, 1943-47	110.13	110.12	110.12	+ .13	110.12	110.13	1.69
109.16	108	7	Treasury 3⅜s, 1941-43 March	109.16	109.16	109.16	+ .2	109.16	109.18	1.81
109.28	105.12	12	Treasury 3½s, 1944-46	109.26	109.25	109.25	— .3	109.25	109.27	1.82
108.26	103.24	17	Treasury 3½s, 1946-49	108.24	108.22	108.24	.....	108.24	108.25	2.11
108.7	103.19	1	Treasury 3⅛s, 1949-52	108.5	108.5	108.5	— .2	108.7	108.8	2.39
107.30	102.29	1	Treasury 3s, 1946-48	107.30	107.30	107.30	.....	107.28	107.30	2.08
106.8	102.20	43	Treasury 3s, 1951-55	106.8	106.4	106.8	+ .2	106.7	106.9	2.49
104.12	100	153	Treasury 2⅞s, 1955-60	104.8	104.5	104.8	.....	104.8	104.9	2.58
106.9	100.31	36	Treasury 2½s, 1945-47	106.7	106.4	106.6	+ .2	106.7	106.8	1.98
104.9	101.7	54	Treasury 2½s, 1948-51	104.8	104.5	104.8	+ .3	10⅛.7	104.8	2.32
103.1	100.23	170	Treasury 2½s, 1951-54	103.1	102.29	103.1	+ .3	103	103.2	2.35
102.13	100.30	78	Treasury 2½s, 1956-59	102.13	102.9	102.13	+ .4	102.11	102.13	2.59
105.8	101.20	56	Federal Farm Mtg 3s, 1947	105.8	105.3	105.8	+ .4	105.7	105.8	1.93
104.24	100.26	51	Federal Farm Mtg 3s, 1949	104.24	104.19	104.23	+ .4	104.23	104.24	2.31
104.18	101.12	2	Federal Farm Mtg 3s, 1949 reg	104.18	104.18	104.18	+ .25	.....	.....	.....
105.27	102.20	1	Federal Farm Mtg 3½s, 1964	105.24	105.24	105.24	+ .2	105.23	105.24	2.30
104.20	100.17	82	Home Own Loan 3s, A, 1952	104.20	104.16	104.20	+ .3	104.19	104.20	2.32
103	99.16	38	Home Own Loan 2½s, 1949	103	102.28	103	+ .4	102.31	103	1.61
102.30	99.17	1	Home Own Loan 2¼s, 1942-44	102.29	102.29	102.29	— .1	102.28	102.29	1.71

XIN—Ex interest. CT—Certificates.

Sales in $1000.	CORPORATION BONDS.	High	Low	Close
	A			
26	Alleghany 5 '44	102	101⅛	101⅛
7	Alleghany 5 '49	98⅞	98⅛	98⅛
126	Allis Chal 4 '45	199	193⅛	197⅛
43	Am & For P 5 2030	78	77¼	77¼
6	AmIGChem 5½ '49	110⅞	110½	110⅝
130	Am Roll M 4½ '45	145¾	142	145¾
40	Am T&T 5½ '43	112¾	112½	112¾
36	Am T&T 5 '65	110⅝	110¾	110⅝
76	Am T Fdr cv '50	161	153	160
29	Anaconda C 4½ '50	106¾	106½	106¾
31	Arm Del 4 '55	100⅞	100½	100½
10	AT&SF 4 '95	116¼	116	116¼
10	A C Line 1st 4 '52	104½	104⅛	104⅛
	B			
6	B&O rfg 6 '95	101	100½	100½
143	B&O cvt 4½ '60	80½	79¼	79½
13	B&O 4 '48	109½	109	109
10	Bell TPa 5 '48 B	121¼	121	121¼
22	Beth Stl 4¼ '60	105⅜	105½	105¼
29	Boston & Me 5 '67	86	84⅞	85
68	Buf R&P 4½ '57	92¼	91	91⅞
	C			
7	Can Nat Ry 4½ '56	116	115½	115½
69	Can Pac 4 perp	97⅛	96¾	96¾
1	Cen Ill E&G 5 '51	104⅛	104⅛	104⅛
10	Cen Pac 5 '60	103	102½	103
6	Cen Pac 1st 4 '49	112	111⅝	112
7	Certain-td 5½ '48	94⅜	93⅝	94
10	Chesap Corp 5 '47	163½	162½	163
8	C&O gen 4½ '92	126¾	126¼	126¼
5	Chi & Alton 3 '49	58¼	58¼	58¼
4	CB&Q gen 4 '58	114⅛	114⅜	114⅜
74	Chic Gt West 4 '59	43¼	42	43
183	C M S P&Pac 5 '75	27¼	26¼	27¼
135	CMSP&P ad 5 2000	8¾	8¼	8¼
56	Chi&NW cv 4¾ '49	15¾	15⅛	15⅛
34	C R I & P rfg 4 '34	18	17⅝	18
6	Ch & W Ind 4 '52	106¾	106½	106¾
11	Chile Cop 5 '47	102⅜	102¼	102¼
33	CCC&StL 4½ '77	97⅝	97¼	97¼
29	ClevUnTer 4½ '77C	105	104⅞	104⅞
25	Col & So 4½ '80	76¼	75⅜	76¼
18	Colmbia G 5 '52May	105	104⅛	105
6	Colmbia G 5 '61	105¾	105⅜	105⅜
16	Con Gas NY 4½ '51	107⅜	107¼	107⅜
12	Cuba No Rr 5½ '42	59⅞	59¼	59½
	D			
27	Del & Hud rfg 4 '43	90½	90⅛	90½
51	D & R G 4 '36	31½	31	31
	E			
121	Erie rf 5 '75	87⅛	86⅜	87⅛
12	Erie 1st 4 '96	105¾	105¾	105¾
49	Erie gen 1len 4 '96	92	91½	91¾
	F			
3	Fed L & T 1st 6 '42	103¾	103¾	103¾
9	Fed Lt & T 5 '42	102¾	102¾	102¾
30	Fla E Cst 5 '74 ct	16¼	13½	16
40	Fla E Cst 5 '74	17	16½	17
1	Fla E Cst 4½ '59	78⅜	78⅜	78⅜
	G			
1	Gen Cable 5½ '47	105⅛	105⅛	105⅛
70	Gen Stl Cast 5½ '49	94¼	92⅞	94
2	Goodrich 6 '45	105⅝	105⅝	105⅝
4	Goodyr T & R 5 '57	104⅜	104	104⅜
34	Gt Nor 4½ '77 E	107½	107	107½
36	Gt Nor 4 '46 G	119¼	118½	119¼
10	Gt Nor 4 '46 H	109	109	109
	H			
39	Hiram Walk 4¼ '45	110¾	110¼	110¾
5	Hous OilTex5½ '40	102½	102¼	102¼
24	Hudson Coal 5 '62A	55½	55	55½
37	Hud & Man rfg5 '57	83½	82¾	83¼
28	Hud&Man inc 5 '57	35¼	34¼	35¼
	I			
1	Ill Bell Tel 3½ '70B	108¾	108¾	108¾
9	Ill Cen 4¾ '66	81	80¼	80¼
45	IC&CSL&NO 5 '63A	91⅜	90⅝	90⅝
2	Ill Steel 4½ '40	107½	107½	107½
4	Interb R Tr rfg5 '66	96½	96⅛	96⅛
87	Int Cement 4 '45	170	167	170
68	Int Hydro El 6 '44	66	65½	65½
26	Int Paper 5 '47	97¼	96⅞	97
3	Int T&T 4½ '52	77	77	77
23	Int T&T deb 5 '55	81¼	80⅝	81¼
	K			
9	K C Smith 5 '50	99	98	98

Dow-Jones Bonds.

By the United Press.

New York, Nov. 17.		
40 bonds	105.62	+0.13
10 first rails	113.14	+0.02
10 second rails	94.86	+0.41
10 utilities	106.81	—0.04
10 industrials	107.65	+0.10

Sales in $1000.		High	Low	Close
7	K C Term 4 '60	108⅝	108⅜	108⅜
3	Kans G&E 4½ '80	104½	104½	104½
	L			
3	Lac Gas 5½ '53	72	71⅝	71⅝
30	Lautaro Nit 6 '54	33¼	32	33⅛
10	Liggett & M 7 '44	135⅛	135	135
24	Loews 3½ '46	101¼	101	101
14	Long Isl rfg 4 '49	106½	106¼	106¼
1	Lorillard Co 5 '51	123¼	123¼	123¼
13	Louisa & Ark 5 '69	98	97½	97½
12	Louis & N 4 '40	109⅛	109⅛	109⅛
4	Louis&N 1st 4 2003	104¼	104	104
	M			
21	Manhat Ry 4 '90	59¼	59	59¼
11	McKes&Rob 5½ '50	104⅜	104⅛	104⅜
8	Mil El Ry&L 5 '71	105	105	105
58	MSP&SSM con 4 '38	37¼	36⅞	37
6	M-K-Tex 1st 4 '90	94	93½	94
37	Mo Pac 5½ '49	11	10½	10⅝
94	Mo Pac 5 '77 F	40½	39¼	40
24	Mo Pac 5 '81 I	40½	39½	40
1	Mont Pw rfg 5 '43	105¼	105¼	105¼
	N			
21	Nat Dairy 3¾ '51	107⅛	106⅝	107⅛
15	Natl Steel 4 '65	107⅛	106⅝	107⅛
2	New Eng T&T 5 '52	126¼	126¼	126¼
8	NO Pub S 5 '55 B	99⅜	99⅛	99⅛
193	NO T&M 5½ '54	52	51	52
142	NYC cvt 6 '44	116¼	115⅞	116
54	NYC rf 5 2013	100¼	100	100
24	NYC con 4 '98	102⅛	102	102⅛
12	NYC&HR 4½ 2013	94	93⅜	93⅜
12	NYC&HR 3½s '97	102⅝	102½	102⅝
68	NY Ch&StL 4½ '78	94	93½	93¾
26	NYNH&H cvt

Complete Transactions Yesterday on New York Stock Exchange

By the Associated Press

Total stock sales yesterday, 3,272,950 shares; previous day, 2,3 74,480; week ago, 2,704,620; year ago, 2,910,580; (two years ago, $700,010). January 1 to date, 427,625,713; year ago, 313,368,836; 1 wo years ago, 294,431,444.

1936 High	1936 Low	Name and Dividend Rate	Sales Add 00	High	Low	Close	Net Ch'nge
		A					
70	30	Acme Stl (4)	3	70	70	70	+ ½
23¾	9¾	Adams Exp (.20e)	32	15⅛	15⅛	15⅛	+ ⅛
39⅝	17⅛	Adams-Millis (1⅝g)	5	28⅝	28⅛	28⅝	+ ⅛
27⅛	23½	Addressog (1)	11	34	33½	34	+ ⅛
21½	1½	Advance Rumely	40	3¼	3	3⅛	+ ⅛
85	58	Air Reduc (1a)	23	84¾	83	83¾	+ ¾
6¾	2	Air-Way El Ap	33	4⅜	4	4⅛	
17½	13	Alaska Jun (.60a)	8	15⅞	15½	15⅞	
4¾	2½	Alleghany	322	4¾	4½	4¾	+ ⅛
89	12½	Allegh pf xw	6	60	59	59	
61¾	12¾	Allegh pf ww	36	61⅜	60	60	
60⅛	12⅛	Allegh pf 140 ww	6	60⅛	60	60	+ 1
49½	27	Alles pr pf	8	49	48¾	48½	
40⅜	30⅞	Alles Steel (1.40g)	8	38⅝	37¾	37¾	— ⅛
245	197	Al Chem & Dye (6)	11	238	232	235	+ 3¾
34	32	Allied Mills (¾s)	1	34	33	33½	+ 1
20⅛	9¾	Allied Stre	175	19⅝	19¼	19½	+ 1
88½	69	Allied St pf (3)	4	88	87½	88	
71¾	38¾	Allis-Ch Mfg (1⅝s)	70	70½	68¾	69⅝	+ 1
34⅜	19¾	Alpha P Cem (1)	3	32⅝	32½	32⅝	+ ⅛
4¼	4	Amal Lea		4¼	4¼	4¼	
123⅛	78	Amerada (2)	7	100	98	98	— 4½
80½	49	Am Ag Ch Del (3)	4	80½	79¼	80½	+ 1½
55⅛	37	Am Bank Note (1s)	13	42⅜	42	42½	+ 1½
72½	65	Am Bank N pf (3)	20	71	71	71	+ 1
99	82	Am Brake (1.80)	2	68	67	68	+ 2
127	115¾	Am Can (4a)	33	127	125⅛	126½	+ 1⅛
57⅞	30	Am Car & Fdy	13	52⅝	51⅝	52	+ 1
93½	87¾	Am Car & F pf	2	89½	89	89⅜	+ 1
69⅞	31	Am Chain (1g)		49½	49	49½	
14⅝	7⅛	Am Colortype	31	14⅜	13⅜	14⅛	+ ⅛
34⅝	20½	Am Comm Alco	28	34¼	33¾	33⅞	+ ⅛
32	16¼	Am Crystal Sug (⅛s)	4	27⅜	27⅛	27⅜	+ ⅛
101	89	Am Crystal 8 6% pf(6)	10	99½	99⅛	99¼	
2	1	Am Encaus Tit	3	1⅜	1⅜	1⅜	
14⅜	7¾	Am Enka (.60e)	13	13	13	13	
9⅜	6⅛	Am & For Pow	47	7⅛	7	7⅛	+ ⅛
43⅝	25	Am & F P 86 pf	3	40	39½	39½	+ ⅛
61¾	29¾	Am & F P 7 pf	34	60⅜	47⅝	48⅜	— ⅛
19⅝	12	Am & F P 5 pf	1	17⅞	17⅝	17⅝	— ⅛
21½	13	Am-Hawaii SS (1)	3	19	19	19	
8¾	4⅞	Am Hide & Lea	27	6¾	6½	6	
46	32¾	Am Hi & L pf (3)	3	35⅝	35	35	— ⅛
31¼	27	Am Home Pr (2.40)	13	31⅛	30½	31¼	+ 1⅛
3¾	2⅛	Am Ice	1	2½	2½	2½	
24	18¼	Am Ice pf (1½g)	3	19⅛	18½	19¼	+ ⅛
18⅝	9¾	Am Internat	8	14⅜	14⅛	14⅜	+ ⅛
39⅜	23⅛	Am Locc	35	36⅝	35½	36⅝	+ ⅛
108¼	91	Am Loco pf	1	104¼	104¼	104¼	+ ¼
28⅝	21	Am M & Fdy (1.10s)	15	24⅛	23¾	24	+ ⅛
15	10	Am M & Met (.40s)	8	11⅞	11⅝	11⅞	— ⅛
64⅜	27	Am Metal	3	52	51½	51⅝	— 1⅛
14⅜	7⅛	Am Pow & Lt	7	10⅝	10⅛	10⅜	
14⅜	7⅛	Am P & L 2d pf (6)	5	80¾	79⅝	80⅜	+ 1⅜
74	36⅜	Am P & L 25 pf (5)	11	68¼	67	67¾	+ ⅛
39⅜	23¼	Am Rad & St S (.80)	170	23½	22½	23⅛	+ ⅛
37	23¾	Am Roll Mill (1.20a)	207	36⅜	35⅛	36⅜	+ 1⅛
39⅜	36	Am Safety Raz (2)	7	37⅞	37⅜	37⅝	+ ⅛
41	27	Am Seating	38	27⅞	27¼	27¾	+ 1
45	25⅝	Am Ship Bldg (2)	10	39⅝	39⅜	39⅝	+ ⅛
103	56⅝	Am Smelt & R (4.05g)	40	101½	100¼	100⅝	+ 1⅛
152⅜	136½	Am Smelt pf (7)	1	148	148	148	+ ½
73⅛	57½	Am Smelt Sec A	3	65	65	65	+ ½
143	113⅝	Am Snuff pf (6)	50	138	138	138	+ 1
83	29½	Am Stl Fdrs (1g)	19	52⅜	51⅝	52⅜	+ ⅛
53	43¼	Am Stl F pf (7)	50	136	136	136	
35	24⅜	Am Stores (2)	7	28⅝	28⅛	28⅝	+ ⅛
145	128	Am Sugar pf (7)	2	138	138	138	+ ⅛
29⅝	20⅝	Am Sumat Tob (1a)	2	25⅞	25⅞	25⅞	+ ⅛
187¼	149⅛	Am Tel & Tel (9)	60	187⅛	183⅜	187¼	+ 3⅛
32	27	Am Tob (5)	11	98½	98	98½	
104	88½	Am Tob B (5)	16	101	100½	100½	+ ¼
150	136	Am Tob pf (6)	2	143	142⅞	142⅞	— ⅛
16¼	8⅞	Am Type Fdrs	203	16⅛	15⅞	16⅛	+ ⅛
27⅛	19¼	Am Wat Wks (.40g)	74	26¼	25⅞	25⅞	+ ⅛
11½	7⅜	Am Woolen	26	9⅞	9⅝	9⅝	+ ⅛
70⅝	52¾	Am Wool pf (3k)	11	63½	62⅝	63⅝	+ 1
2	1	Am Wtg P	3	1⅝	1⅝	1⅝	
10	4⅛	Am Wtg P pf	3	6¾	6⅝	6¾	+ ⅛
7⅝	3⅛	Am Zinc L & S	27	5¾	5⅝	5¾	+ ⅛
73	44	Anaconda (⅝s)	53	51⅝	51⅛	51⅜	+ ⅛
85⅜	28	Anacon W & C (2a)	4	86	85¾	85¾	— ⅛
26⅝	15⅜	Anchor Cap (.60)	10	20½	20½	20⅜	+ ⅛
43	9	Andes Cop	5	34⅝	33¾	34⅜	+ 2
6⅝	3	A P W Paper	1	5	5	5	
50	37	Arch-Dan-M (2a)	7	43½	43¼	43⅜	+ ⅛
111½	106½	Armour L Del pf (7)	2	109⅞	108½	108½	— 1
7⅝	4⅜	Arm Ill	38	6	5⅜	5⅞	+ ⅛
84	66¼	Arm Ill pr pf (6)	2	80½	80½	80½	+ ⅛
42⅜	47¼	Armstrong Cork (1½)	16	60	59	59⅜	+ ⅛
18⅞	6⅞	Arnold Const (½)	23	18⅜	18⅛	18⅛	
12⅞	6⅛	Artloom	56	18	16¾	17⅞	+ ⅛
27¼	13⅜	Assd Dry Gds	86	27⅛	26⅝	27¼	+ ⅛
48⅛	36	Assd Oil (.60g)	3	48⅛	46	47⅝	+ ⅛
88	58	Atch T & S F (2g)	97	76⅞	75¾	75⅞	+ ⅛
107	80¾	Atchison pf (5)	1	105⅝	105⅝	105⅝	+ ⅛
44½	21⅛	Atl Cst Line	168	45⅛	43¾	45½	+ ⅛
31½	11	Atl G & W I	1	29⅝	29⅝	29⅝	+ ⅛
14⅜	7⅜	Atl Refin (1s)	68	13⅜	13⅛	13⅜	+ ⅛
115	109	Atl Refin pf (4)	1	114¼	114¼	114¼	+ ⅛
48	35½	Atlas Pow (2a)	6	80¼	78½	80½	+ 2½
129	117	Atlas Pow pf (5)	10	129	129	129	+ ½
38½	14	Atlas Tack (¾s)	7	17½	17¼	17¼	+ ⅛
84¼	26⅝	Auburn Auto	7	43⅛	42⅛	42⅝	+ 1½
10¼	8⅝	Aust Nitch pf	28	8⅞	8¼	8⅜	+ ⅛
44½	20¼	Aust Nich pr A	2.60	45¾	45	45⅝	+ 2½
6⅜	4⅝	Aviation Corp	187	6⅝	6⅜	6⅜	+ ⅛
		B					
8⅜	2½	Baldwin Loc	58	4	3⅝	3¾	+ ⅛
5½	2⅜	Baldwin Loc asd	1	3⅝	3⅝	3⅝	+ ⅛
34	29¼	Bald Loc pf	14	83½	80¼	83¼	+ 2¾
82	33¾	Bald Loc pf asd	1	82½	82½	82½	+ 3
36½	15⅜	Balt & Ohio	91	23¾	22⅝	23¼	+ ⅛
41½	21	Balt & O pf	2	36⅛	35¾	35⅞	+ 1⅛
49	32	Bang & Ar (2½)	2	46	45	45	— ⅛
114	110½	Bang & Ar pf (7)	2.70	113¼	113¼	113¼	— ⅛
34⅜	21	Barber Co (⅛g)	38	27⅞	26½	27⅛	+ 1⅛
35¼	13¼	Barker Bros	1	21⅝	21⅛	21⅛	+ ⅛
123½	82¼	Barker pf	1	121½	121½	121½	
20⅝	14⅛	Barnsdall (.80)	21	19⅝	19⅜	19⅝	+ ⅛
22⅜	18⅝	Bayuk Cigar (⅜s)	16	20½	20½	20⅝	+ ⅛
27⅝	18	Beatrice Cr (½g)	9	27½	26⅞	27½	+ ⅛
100¼	85	Beech-Nut P (1.40a)	3	100	99⅞	100¼	+ ⅛
14¼	13⅛	Beldings Stem (1)	12	14⅜	14⅛	14⅛	+ ⅛
32⅜	21⅝	Bendix Aviat (1½g)	63	30½	29⅝	30⅛	+ ⅛
38¼	30	Benef Ind Ln (1½a)	19	23⅜	23	23	
72	48	Best & Co (2½g)	90	72⅝	71½	72⅜	+ ⅛
76	45⅝	Beth Stl	7	19⅜	19⅛	19⅜	+ ⅛
94	58⅛	Beth Stl 5 pf (5)	1	89	89	89	
129⅛	107½	Beth Stl 7 pf (7)	2	130	129⅛	130	+ ½
57½	23	Bigelow-San (1a)	2	56⅛	56¼	56¼	— ⅛
32½	20¼	Black & Decker	31	31	31	31	
20¼	14⅛	Blaw-Knox (.80g)	37	19⅜	18⅞	19⅛	
38⅛	35½	Bloomingdale (1g)	1.10	36⅜	36	36⅛	+ ⅛
116½	77¼	Blumenthal pf	1.10	112	112	112½	+ ⅛
31¼	16⅞	Boeing Airpl	259	32½	30⅝	31⅝	+ 1⅛
63¼	41	Bohn Alum (3)	3	48⅞	48½	49	+ ⅛
100½	80½	Bon Ami A (4a)	70	95	94½	95	+ ⅛
45¾	30	Bon Ami B (2½)	1.30	45⅝	45¼	45⅝	+ ⅛
32¾	25⅝	Borden (1.60)	37	28⅝	28½	28¾	+ ⅛
90	64	Borg-Warner (3a)	8	89½	87½	88⅝	+ 3
11⅛	6	Boston & Me	8	8	7¾	7¾	+ ⅛
18½	12⅛	Bridgeport Brass (.40a)	170	17⅜	16¼	17⅛	+ ⅛
43¼	23⅝	Briggs Mfg (2a)	36	63⅜	63	63¾	+ ⅜
69	47½	Briggs & Strat (3)	1	51½	51½	51½	+ ⅛
50½	41	Bristol-My (2.40a)	1	47¼	47	47¼	
12¼	7⅛	Bklyn & Qu Gt	12	7¼	7¼	7⅜	— ⅛
41¾	33½	Bklyn & Q T pf (3)	1	38⅛	38⅛	38⅛	+ ⅛
58½	40½	Bklyn-Man T (3¼g)	19	56⅜	56¼	56¼	+ ⅛
106	97¾	Bklyn-M T pf (6)	2	105¾	105¾	105¾	+ ⅛
57	44⅛	Bklyn Un Gas (3)	1	51½	51½	51½	+ ⅛
61¾	45	Bklyn Un El (2a)	1	49¼	49½	49½	+ 1½
116	107	Bklyn Un Gas pf (7)	2.50	116½	114	114	+ 2½
36½	21½	Col & Sou	2.70	25½	22½	24½	+ 3
31⅜	28¼	Col Fuel & Ir	20	36½	35½	36⅛	+ 1⅜
23¼	14	Colum G & El (.40g)	158	18½	17⅝	18	+ ⅛
104½	90½	Col G & E pf A (6)	1	103½	103½	103½	+ ⅛
41⅝	31	Colum Pict vtc (1a)	41	38⅝	36¼	36⅝	
57¾	42⅜	Colum Pict pf (2¾)	1	43½	43½	43⅝	— ⅛
136	94	Colum Carb (4a)	8	124⅜	123½	124½	— ⅛
84⅛	64	Comml Credit (4a)	48	75⅜	74	75½	+ 1⅝
123½	100¼	Comml Cred pf (4¼)	7	125½	124	125½	+ ⅜
91⅜	55	Coml Invest Tr (4)	61	91⅜	87½	91⅜	+ 3⅝
134½	97	Coml Inv Tr cv pf (4¼)	2	134½	134½	134½	+ 3½
24⅝	14¼	Comml Solv (.60a)	100	17⅞	17⅜	17⅝	
3⅝	2¼	Con'with & Sou	207	3⅜	3⅜	3⅜	
82	58¼	Com & Sou pf (3)	14	73⅛	71⅞	72	+ 2
13⅜	7	Conde Nast	6	12⅞	12½	12⅝	+ ⅛
44½	30⅝	Congoleum-Na (1.60a)	11	35½	35	35⅜	+ ⅛
28⅜	16	Congress Cig (2a)	5	20	19¾	20	+ 1
10⅝	10¼	Consol Cigar	56	15	14½	15	+ 1⅛
4⅜	2	Con Coal	22	3⅜	3¼	3⅜	+ ⅛
20⅛	12¼	Con Coal pf	15.20	19⅛	18⅜	19½	+ 2⅜
48⅝	27¼	Con Edis (2a)	116	45⅜	45	45¼	+ ⅛
105	102	Con Edis pf (5)	1	107½	107½	107½	+ ⅛
7⅛	4⅛	Con Film	33	5⅛	5⅛	5⅛	
20½	15¼	Con Film pf (2k)	8	18	17¾	17⅞	+ ⅛
8	2¾	Con Laundries	13	8¼	8¼	8¼	+ ⅛
16¼	11½	Con Oil (.60a)	78	13½	13¼	13⅜	
11½	5½	Con Pr R Cuba pf	3	8¾	8¾	8⅝	
21⅛	9	Con Text	12	8	8	8	
26¼	12⅜	Container Corp (1a)	9	21	20⅜	20⅝	+ ⅛
74½	10⅜	Cont Bak A	54	34⅜	33⅜	34½	+ ⅝
3¾	1⅜	Cont Bak B	944	3¼	2⅞	3½	+ ⅛
108⅛	87½	Cont Bak pf (8)	1	108⅛	108	108	+ 1⅝
87½	67½	Cont Can (3a)	25	73	73⅛	74⅜	+ ⅛
38⅝	17⅛	Cont Diam Fib (1⅛g)	13	22⅜	21¾	22	+ ⅛
48	35½	Cont Ins (1.20a)	11	43½	43	43½	+ 1

Dow-Jones Averages

By the United Press.

New York, Nov. 18.

Stocks—	Open.	High.	Low.	Close.	Net ch.
30 industrials	183.40	186.58	182.94	184.90	+2.55
20 rails	56.76	57.60	56.55	57.32	—1.02
20 utilities	34.98	35.35	34.70	35.14	+0.34

Transactions in stocks used in averages today: 2,1 41,500

Industrials	2,1 41,500
Rails	737,700
Utilities	187,800

Commodities Price Range

	Yester-day.	Prev. day.	Week ago.	Month ago.	Year ago.
Cotton, New York (Dec.)	11.35	11.34	11.69	11.97	11.88
Wheat, Chicago (Dec.)	1.15⅛	1.18⅝	1.14⅝	1.13⅝	96⅛
Corn, Chicago (Dec.)	1.05⅝	1.05⅝	1.01¼	94⅛	78⅜
Oats, Chicago (Dec.)	45⅞	44⅞	42⅞	40⅝	37⅛
Cattle, choice steers, Balto	9.00	9.00	8.60	9.00	9.00
Hogs, choice, Balto	10.10	10.20	10.25	10.75	10.40
Lambs, choice, Balto	9.75	9.50	9.40	10.25	11.00
Exch. special, New York	47.30	47.50	45.50	43.50	41.00
Butter, creamery, New York	33.75	32.75	33.75	32.00	32.25
Flour, New York	7.15	7.00	7.10	7.65	8.00
Coffee, New York	10.25	10.25	10 ¼	9.75	8 ⅝
Raw sugar, New York	3.85	3.76	3.58	3.53	3.85
Steel, bars, Pittsburgh	2.05	2.05	2.05	2.05	1.85
Rubber, New York	18.15	18.06	17.70	16.49	18.16
Pig iron	19.50	19.50	19.50	19.50	19.50
Tin	51.75	51.75	53.87	54.50	52.25
Copper, electrolytic	10.50	10.50	10.50	9.75	9.35
Bar gold, London (3)	34.80	34.78	34.77	34.77	34.79
Bar silver, New York	45.50	45.50	47.50	44.15	45 ⅝
Zinc, East St Louis	5.05	4.95	4.95	4.85	4.85
Lead, New York	5.20	5.20	5.10	4.90	4.50

Commodities Price Range

	Yester-day.	Prev. day.	Week ago.	Month ago.	Year ago.
Cotton, New York (Dec.)	11.35	11.34	11.69	11.97	11.88
Wheat, Chicago (Dec.)	1.15⅛	1.18⅝	1.14⅝	1.13⅝	96⅛
Corn, Chicago (Dec.)	1.05⅝	1.05⅝	1.01¼	94⅛	78⅜
Oats, Chicago (Dec.)	45⅞	44⅞	42⅞	40⅝	37⅛
Cattle, choice steers, Balto	9.00	9.00	8.60	9.00	9.00
Hogs, choice, Balto	10.10	10.20	10.25	10.75	10.40
Lambs, choice, Balto	9.75	9.50	9.40	10.25	11.00
Exch. special, New York	47.30	47.50	45.50	43.50	41.00
Butter, creamery, New York	33.75	32.75	33.75	32.00	32.25
Flour, New York	7.15	7.00	7.10	7.65	8.00
Coffee, New York	10.25	10.25	10 ¼	9.75	8 ⅝
Raw sugar, New York	3.85	3.76	3.58	3.53	3.85
Steel, bars, Pittsburgh	2.05	2.05	2.05	2.05	1.85
Rubber, New York	18.15	18.06	17.70	16.49	18.16
Pig iron	19.50	19.50	19.50	19.50	19.50
Tin	51.75	51.75	53.87	54.50	52.25
Copper, electrolytic	10.50	10.50	10.50	9.75	9.35
Bar gold, London (3)	34.80	34.78	34.77	34.77	34.79
Bar silver, New York	45.50	45.50	47.50	44.15	45 ⅝
Zinc, East St Louis	5.05	4.95	4.95	4.85	4.85
Lead, New York	5.20	5.20	5.10	4.90	4.50

1936 High	1936 Low	Name and Dividend Rate	Sales Add 00	High	Low	Close	Net Ch'nge
14	2½	Cont Mot	15	2⅞	2⅝	2⅝	+ ⅛
38⅜	28⅛	Cont Oil Del (1a)	45	37⅞	37¼	37½	+ ⅛
24	11⅝	Cont Stl (1¾g)	12	27⅞	27	27⅛	+ ⅛
69½	55¼	Corn Exchange (3)	50	62⅜	62	62⅜	+ ⅛
82½	63¾	Corn Prod (3g)	18	74⅝	74	74	
188½	158	Corn Prod pf (7)	2	162	162	162	
7⅞	4	Coty	80	7⅝	7½	7½	— ⅛
25	14⅝	Crane Co	14	45⅝	45	45	+ ⅛
37⅞	25	Cream of Wh (2)	19	37⅜	37⅛	37⅜	+ ⅛
83⅜	35	Crosley Rad (½g)	13	83	81	83	+ ⅛
51⅜	43⅜	Crown Cork (2)	4	86⅜	86	86	— ⅛
57½	46¼	Crown Cork pf ww (2½)	3	55	54	54	— 1⅛
13½	7½	Crown Zeller	100	13⅜	12⅝	13⅛	+ ⅛
56⅝	28	Crucible Stl	11	51⅝	50⅜	51⅛	+ ⅛
2	1⅛	Cuba Co	1	1⅝	1⅝	2	
18⅛	9	Cuba R R pf	3.40	14½	14	14½	+ ⅛
14⅛	6½	Cuban-Am Sug	12	11⅛	11	11⅛	— ⅛
112½	63½	Cuban-Am S pf	60	111	110	111	
44⅛	35½	Cudahy Pack (2½)	1	39⅛	39⅛	39½	+ 1
24⅛	16⅞	Curtis Pub	21	21⅝	20⅝	21	+ ⅛
112½	99⅛	Curtis Pub pf (7)	4	112½	112	112⅝	+ 1
9¼	4	Curtiss-Wright	329	6⅝	6⅜	6⅝	+ ⅛
21⅛	10½	Curtis-Wr A (⅛g)	168	20⅝	19⅞	20⅝	+ 1⅛
90	89	Cushman 7% pf (3½)	20	80	80	80	
83	43¼	Cutler-Ham (1.40)	8	77½	76½	76½	— ⅛
		D					
19¼	7⅝	Davega Strs (.30a)	11	19¼	18⅝	19¼	+ ⅜
101	52	Deere & Co	14	97½	96	96	+ ⅜
32⅜	27	Deere & Co pf (1.40)	1	29⅜	29¾	29⅝	— ⅛
33½	19½	Deisel-Wem-Gil (1a)	26	32⅞	32	32⅜	+ ⅛
53¾	38⅝	Del & Hud	4	44¾	44¼	44¼	+ 1⅛
23¼	14⅞	Del Lack & W	38	19⅝	18½	19	+ ⅛
9	4⅜	Den & Rio G W pf	2	6⅜	6	6⅜	+ ⅛
10½	4⅜	Det & Mac	10	9¼	9¼	9¼	+ ⅛
21	16	Det & Mac pf	30	18	18	18	+ 2
153	128	Detroit Ed (4a)	2	140½	140	140	+ ½
60½	22	Devoe & Ray A (2)	1	59	58	59	— 1
40½	30½	Diamond Mat (1⅝a)	3	33⅜	33⅛	33⅜	— 1
34⅝	18¼	Dist Corp-Seag	82	28⅜	27⅝	28	+ ⅛
23⅛	19	Dixie-Vortex (1½)	2	22⅜	22⅜	22⅜	+ ⅛
61¼	41½	Dome Mines (2a)	11	55	54	54½	+ ⅛
11⅞	7⅝	Dominion Strs	7	11½	11¼	11⅜	+ ⅛
82½	50⅝	Douglas Airc	109	75¾	72⅜	75	+ 2¼
30½	29	Dresser A (3g)	2	50	49⅞	50	— ⅛
32⅜	13	Dresser B (1g)	9	32⅜	31½	31⅝	
23	22¼	Houd-Her B (1½a)	16	29⅛	28¾	29	+ ⅛
13¼	6⅜	Houston Oil	35	10⅛	9⅞	10	
63	46⅝	Howe Sound (3a)	25	61⅜	59⅝	61¼	+ 2
5⅞	3⅛	Hudson & Man	2	4¾	4¾	4¾	
22⅜	13⅛	Hudson Mot	60	21½	21	21½	
3	1	Hupp Mot	38	2½	2	2	
		I					
29½	18⅜	Illinois Cent	53	25⅜	24½	25	+ 1
54⅝	30	Ill Cent pf	4	45⅝	44⅝	45	+ ⅛
15½	4⅛	Ind Refin	9	14⅝	13⅜	13⅝	+ ⅛
41⅝	25⅝	Indust Ray (1.60)	23	41	41	41	+ 1
147	106	Inger Rand (2)	7	136	135	135	+ 3
122	88⅝	Inland Stl (3)	7	120	118	118	
15½	6¼	Inspirat Cop	52	15⅜	14⅝	15⅜	+ ⅛
7⅞	5½	Insuranah ctf (.20g)	5	5⅝	5½	5⅝	
18⅜	11⅛	Interb Rap Tr	4	13½	13	13	+ ⅛
21⅛	2½	Intercon Rub	7	4	4	4⅛	+ ⅛
15⅜	9⅜	Interlake Ir	81	13½	13½	13½	+ ⅛
5½	2⅜	Int Agricul	7	3	3⅛	3⅛	
41	22⅜	Int Agr pr pf	1	33	33	33	
187	160	Int Bus Mach (6a)	11	186⅝	184	185	+ ⅝
101	56⅝	Int Harvest (2½)	14	100¾	99½	100¼	+ ⅛
5½	2⅜	Int Hydro-El A	7	4⅝	4½	4¼	+ ⅛
8	4¼	Int Mer Mar	2	6	6	6	
86	43¼	Int Mer Mar (1.50s)	343	66	64½	66	+ 1¼
15	3⅝	Int Pap & P A	105	14⅜	14½	14⅜	
3⅛	2¼	Int Pap & P B	9	6½	5⅝	6⅛	+ ⅛
3⅛	1⅜	Int Pap & P C	36	3¼	3⅛	3⅛	
75⅝	60	Int Pap & P pf	103	73⅝	73¼	74⅜	+ 1⅜
48	37	Int Print Ink (2)	8	48	46	48	+ 2½
112	107	Int Print I pf (6)	3.20	110	110	110	
11⅛	3⅝	Int Ry C Am	1.20	10⅝	10½	10⅝	+ ⅛

1936 High	1936 Low	Name and Dividend Rate	Sales Add 00	High	Low	Close	Net Ch'nge
10⅜	3

What's Going On and Where

Luncheons.

Lions Club, Mayflower Hotel, 12:30 p. m.
Georgetown University Alumni, Raleigh Hotel, 12:30 p. m.
Rotaray Club, Willard Hotel, 12:30 p. m.
Soroptimist Club, Willard Hotel, 1 p. m.
Electrical Institute, Carlton Hotel, 12:30 p. m.
Gyro Club, Lafayette Hotel, 12:30 p. m.
University of Missouri Alumni, University Club, 12:30 p. m.
Zonta Club, Y. W. C. A., 1 p. m.

Dinners.

Beta Theta Phi, Lafayette Hotel, 8:30 p. m.
Rainbow Division Veterans, Schneider's Restaurant, 427 Eleventh street, 6 p. m.
Marine Corps, Shoreham Hotel, 8 p. m.
Washington Society of Engineers, Mayflower Hotel, 7 p. m.
Board of Trade Engineers and Junior Board of Commerce, Mayflower Hotel, 7 p. m.
American Potash Institute, Mayflower Hotel, 7 p. m.

Meetings.

United States Conference of Mayors, Mayflower Hotel, 10 a. m.
American Soil Survey Association, Mayflower Hotel, 9:30 p. m.
Sons of the American Revolution, Mayflower Hotel, 8 p. m.
American Society of Agronomy, Mayflower Hotel, 10 a. m.
Illinois State Society, Willard Hotel, 8:30 p. m.
Highlands Citizen Association, Brightwood School, 8 p. m.
United States Constrduction League, Willard Hotel, 9 a. m.—all day.
Washington Philatelic Society, Carlton Hotel, 8 p. m.

The Weather

Today's Sun and Tide Table

(Furnished by United States Department of Commerce, Coast and Geodetic Survey.)

	A.M.	P.M.
Sun rises..... 6:56 | High tide	10:35	10:56
Sun sets..... 4:52 | Low tide	5:17	4:52

Weather Conditions.

U. S. Dept. of Agriculture, Weather Bureau, Washington, Tuesday, Nov. 17, 8 p. m.

Forecast for the District of Columbia—Fair and colder Wednesday, much colder Wednesday night; Thursday fair and continued cold; fresh northwest or north winds Wednesday diminishing by Thursday.

For Maryland—Generally fair and colder, except light rain in extreme west portion changing to snow flurries Wednesday, much colder Wednesday night; Thursday fair and continued cold.

For Virginia—Generally fair and colder Wednesday, much colder Wednesday night; Thursday fair, colder in south and continued cold in north portion.

Conditions.

The extensive northeastern disturbance is now moving northward with center over southwestern Greenland, Godthaab, 29.28 inches, while the disturbance that was over Manitoba Monday night has moved rapidly east-southeastward to northern New England and the St. Lawrence Valley, Greenville, Me., 29.50 inches, and it is now merging with the northeastern disturbance. Another disturbance of wide extent is central over the Gulf of Alaska, Cordova, 28.86 inches. An area of high pressure is moving southeastward over Manitoba and the northern lake region, Gods Lake, Man., 30.58 inches, and pressure remains high almost generally over the United States except the Northeastern States, Spokane, Wash., 30.56 inches, and Mobile, Ala., 30.30 inches. Generally fair weather has prevailed except for light precipitation in southern Texas, the North Pacific States, the northern Rocky Mountain region, Maine, Ontario and Quebec. The temperature has risen from the Mississippi Valley eastward to the Atlantic Coast, while it has fallen in the northern lake region, North Dakota and Manitoba.

Local Weather Report.

Temperature—Midnight, 38; 2 a. m., 37; 4 a. m., 35; 6 a. m., 34; 8 a. m., 33; 10 a. m., 45; 12 noon, 51; 2 p. m., 56; 4 p. m., 58; 6 p. m., 53; 8 p. m., 53; 10 p. m., 51. Highest, 58. Lowest, 33.

Relative humidity—8 a. m., 67; 2 p. m., 28; 8 p. m., 77. Rainfall (8 p. m. to 8 p. m.), none. Hours of sunshine, 8.5. Per cent of possible sunshine, 85.

Departures From Normal.

Accumulated excess of temperature since January 1, 1936, 446 degrees.

Excess of temperature since November 1, 1936, 42 degrees.

Accumulated deficiency of precipitation since January 1, 1936, 2.06 inches.

Deficiency of precipitaiton since November 1, 1936, .61 inch.

Temperatures and Precipitation.

Temperatures and precipitation during 24 hours ended 8 p. m. Tuesday:

	Highest	Mon. Tues.	Lowest Rain-
	Tues.	night.	8 p. m. fall.
Washington, D. C.	58	33	42 ....
Asheville, N. C.	60	22	48 ....
Atlanta, Ga.	64	32	46 ....
Atlantic City, N. J.	56	32	40 ....
Baltimore, Md.	56	34	54 ....
Birmingham, Ala.	68	30	54 ....
Bismarck, N. Dak.	52	34	42 ....
Boston, Mass.	44	18	44 ....
Chicago, Ill.	54	36	50 ....
Cincinnati, Ohio	56	32	50 ....
Cheyenne, Wyo.	60	30	46 ....
Cleveland, Ohio	54	32	48 ....
Dallas, Tex.	66	50	60 ....
Davenport, Iowa	58	40	48 ....
Denver, Colo.	66	38	56 ....
Detroit, Mich.	54	30	46 ....
Duluth, Minn.	38	32	34 ....
El Paso, Tex.	70	38	64 ....
Helena, Mont.	48	32	46 ....
Huron, S. Dak.	50	38	40 ....
Indianapolis, Ind.	58	32	52 ....
Jacksonville, Fla.	70	40	60 ....
Kansas City, Mo.	66	46	56 ....
Little Rock, Ark.	64	34	60 ....
Los Angeles, Calif.	82	58	74 ....
Marquette, Mich.	42	34	34 ....
Memphis, Tenn.	64	34	60 ....
Miami, Fla.	74	62	74 ....
Minneapolis, Minn.	48	34	40 ....
Mobile, Ala.	66	36	58 ....
New Orleans, La.	68	38	58 ....
New York, N. Y.	48	28	46 ....
Omaha, Nebr.	58	32	48 ....
Philadelphia, Pa.	52	32	46 ....
Phoenix, Ariz.	80	50	74 ....
Pittsburgh, Pa.	50	26	46 ....
Portland, Me.	36	16	36 ....
Portland, Oreg.	54	46	54 0.22
Salt Lake City, Utah	58	30	46 ....
St. Louis, Mo.	68	40	60 ....
San Antonio, Tex.	68	54	64 0.04
San Diego, Calif.	70	52	64 ....
San Francisco, Calif.	72	52	64 ....
Santa Fe, N. Mex.	62	30	40 ....
Seattle, Wash.	62	50	58 ....
Springfield, Ill.	60	38	54 ....
Tampa, Fla.	72	46	64 ....

Ship Movements

At New York.

Arrived Yesterday.
Queen Mary, from Southampton.

Arrive Today.
American Importer, from Liverpool.
Laconia, from Liverpool.

Arrive Tomorrow.
American Banker, from London.
Bremen, from Southampton.
Tisenstein, from Antwerp.
Lafayette, from Havre.

Sailing Today.
Hamburg, for Cherbourg.
Queen Mary, for Southampton.
Washington, for Hamburg.

Sailing Tomorrow.
Cypria, for Lisbon.
Drottningholm, for Gothenburg.

DIED

ADAMS, CHARLES. On Monday, November 16, 1936, at his residence, 963 14th st. se., CHARLES ADAMS, beloved husband of Ella Adams. Funeral services at the W. W. Chambers Co. Southeast funeral home, 517 11th st. se., on Wednesday, November 18, at 2 p. m. Relatives and friends invited. Interment Cedar Hill Cemetery.

ALTMANN, MINNIE ESTELLE. On Monday, November 16, 1936, at her residence, 1340 Franklin st. ne. MINNIE ESTELLE ALTMANN, beloved wife of the late John B. Altmann. Funeral from her late residence on Wednesday, November 18, at 2 p. m. Relatives and friends invited. Interment Prospect Hill Cemetery.

BACHE, IRVING E. Suddenly, on Sunday, November 15, 1936, at Warrenton, Va., IRVING E. BACHE, beloved husband of Elizabeth Bache and son of Mrs. Anna Bache. Funeral services at the W. W. Chambers Co. Southeast funeral home, 517 11th st. se., on Wednesday, November 18, at 12:30 p. m. Relatives and friends invited. Interment Arlington National Cemetery.

BARBER, MARY W. On Tuesday, November 17, 1936, at her residence, 107 Rhode Island ave. nw. MARY W. BARBER, beloved wife of Dr. R. T. J. Barber. Funeral services, Wednesday, November 18, at 8 p. m., at Hysong's parlors, 1300 N st. nw. Interment Centerville Church Cemetery, Delaware.

DIED.

BEYER, VERNON T. On Tuesday, November 17, 1936, at his residence, 4112 Hayes st. ne., VERNON T. BEYER, the beloved husband of Florence H. Beyer and father of Vernon H. and Frank E. Beyer. Funeral services at the above residence on Thursday, November 19, at 1 p. m. Relatives and friends invited. Interment Arlington National Cemetery. Services by the W. W. Chambers Co. Southeast funeral home.

BROSIUS, SAMUEL M. On Monday, November 16, 1936, SAMUEL M. BROSIUS, beloved husband of Anna M. W. Brosius. Funeral service at his late residence, 1663 Newton st. nw., on Thursday, November 19, at 1:30 p. m. Interment Woodlawn, Va.

BURRUSS, REV. CHARLES CARROLL. On Monday, November 16, 1936, at Homeopathic Hospital, the REV. CHARLES CARROLL BURRUSS, beloved husband of Laura Burruss. Remains resting at his late residence, 904 Independence ave. sw. Funeral services at Mount Vernon M. E. Church South, 9th st. and Mass. ave. nw., on Wednesday, November 18, at 2:30 p. m. Interment Forest Oak Cemetery, Gaithersburg, Md.

DEWEY, CLARA IONE. On Monday, November 16, 1936, at George Washington Hospital, CLARA IONE DEWEY, beloved wife of William H. Dewey. Remains resting at the W. W. Chambers funeral home, 1400 Chapin st. nw. Funeral services at the above funeral home on Wednesday, November 18, at 5 p. m. Relatives and friends invited.

DUFFEY, ROGER W. Suddenly, on Sunday, November 15, 1936, in Philadelphia, Pa., Dr. ROGER W. DUFFEY, beloved husband of the late Ruth Emmert Duffey. Interment Rock Creek Cemetery on Thursday, November 19, at 3 p. m. Friends and relatives invited.

FERNALD, FLORA P. On Tuesday, November 17, 1936, at her residence, 3503 Rodman st. nw., FLORA P. FERNALD, beloved daughter of the late George W. and Martha A. Fernald. Notice of funeral hereafter.

GRIFFITH, HARRY W. On Sunday, November 15, 1936, HARRY W. GRIFFITH, beloved husband of Florence A. Griffith, of 3847 Chesapeake st. nw., and son of the late Charles O. and Caroline Griffith, of Montgomery County, Md. Remains resting at the Colonial funeral home of Wm. Reuben Pumphrey, Rockville, Md. Funeral services at the above funeral home, Wednesday, November 18, 1936, at 10 a. m. Interment Monocacy Cemetery, Beallaville, Md.

HAGGARD, EMMA HYATT. On Tuesday, November 17, 1936, at her residence, 207 East Underwood st., Chevy Chase, Md., EMMA HYATT HAGGARD, formerly Mrs. Young Cordell, wife of D. Avery Haggard and mother of Mrs. Craig S. Atkins. Notice of services later.

HARTMAN, THEODORE E. Suddenly, on Monday, November 16, 1936, at George Washington Hospital, THEODORE E. HARTMAN, beloved husband of Gusey Webb Hartman, father of Mary Elizabeth Hartman, brother of Dr. Clarence R. Hartman, Detective Sergt. Earl Hartman and Walter Hartman. Remains resting at the W. W. Chambers Co. funeral home, 1400 Chapin st. nw., until Wednesday, November 18, at 9 a. m. Funeral services at 316 East Broad st., East Falls Church, Va., on Wednesday, November 18, at 2 p. m. Relatives and friends invited. Interment Oakwood Cemetery, Falls Church, Va.

JACKSON, MARIE WEST. On Tuesday, November 17, 1936, at her residence, 3014 13th st. nw., MARIE WEST JACKSON, wife of Charles Jackson and sister of Mrs. Sarah Dembitz. Funeral from her late residence, 3014 13th st. nw., on Thursday, November 19, at 2 p. m. Interment Washington Hebrew Congregational Cemetery.

JONES, BESSIE. On Sunday, November 15, 1936, at her residence, 1103 Park pl. ne., BESSIE JONES, beloved mother of Mrs. Charles P. Brown. Funeral services at the W. W. Chambers Co. Southeast funeral home, 517 Eleventh st. se., on Wednesday, November 18, at 3:30 p. m. Relatives and friends invited. Interment Fort Lincoln Cemetery.

JOHNSON, LOUISE M. On Tuesday, November 17, 1936, at Emergency Hospital, LOUISE M. JOHNSON, wife of Roderick P. Johnson, daughter of Mrs. Annie Moore, mother of Florence Ann Johnson and sister of W. J. Moore. Remains resting at the W. W. Chambers Co. funeral home, 1400 Chapin st. nw., until Wednesday, November 18, at 2:30 p. m. Funeral services and interment Roswell, N. Mex.

KEATING, ALLAROSE. On Monday, November 16, 1936, at her residence, 3032 N st. nw., ALLAROSE KEATING, beloved daughter of the late Mrs. Ellen Keating. Funeral from the above residence on Thursday, November 19, at 9:30 a. m. Requiem mass at Holy Trinity Church at 10 a. m. Relatives and friends invited. Interment Mount Olivet Cemetery.

LYELL, MAMIE A. On Tuesday, November 17, 1936, at her residence, the Stanhope Apartment, MAMIE A. LYELL, beloved daughter of the late William H. and Frances J. Lyell. Funeral from Zuffoni's funeral parlors, 301 East Capitol st., on Thursday, November 19, at 2 p. m. Relatives and friends invited. Interment Cedar Hill Cemetery. (Norfolk, Va., papers please copy.)

MACARTNEY, MARY L. In Castile, N. Y., on Tuesday, November 17, 1936, MARY L. MACARTNEY, daughter of the late Elizabeth J. Macartney, and sister of the late John W. Macartney, of Washington, D. C., and the late Elanore Macartney Lane, also of Washington. Interment Rock Creek Cemetery.

MILLS, CHARLES O. Suddenly, on Monday, November 16, 1936, at United States Soldiers' Home, CHARLES O. MILLS, beloved husband of Mary Heffner Mills and member of United States Soldiers' Home Band, residence 115 Westmoreland ave., Takoma Park, Md. Funeral from the W. W. Chambers Co. funeral home, 1400 Chapin st. nw., on Thursday, November 19, at 2 p. m. Relatives and friends are invited. Interment Congressional Cemetery.

NICEWARNER, GARLAND McCANN. Suddenly, on Tuesday, November 17, 1936, at 6 a. m., at his home near Gaithersburg, Md., GARLAND McCANN NICEWARNER. Funeral services at the McKendrick Church, Charles Town, W. Va., on Thursday, November 19, at 2 p. m.

PARROTT, GEORGE M. On Tuesday, November 17, 1936, at his residence, 1008 Twenty-second st. nw., GEORGE M. PARROTT, beloved husband of Susan M. Parrott (nee Walsh) and father of James E. and Charles Joseph Parrott. Funeral from the above residence on Friday, November 20, at 8:30 a. m. Requiem mass at St. Stephen's Church at 9 a. m. Relatives and friends invited. Interment Mount Olivet Cemetery.

PASSAS, STEPHEN. On Monday, November 16, 1936, at Children's Hospital, STEPHEN PASSAS, beloved son of Alexandra Passas and the late Spiras Passas. Funeral from his late residence, 64 You st. nw., on Wednesday, November 18, at 2 p. m., thence to St. Helen and Constantine Greek Church, 6th and C sts. sw., where services will be held at 2:30 p. m. Relatives and friends invited. Interment Glenwood Cemetery. Services by W. W. Chambers Co.

PRATHER, PHILLIP DENTON. Suddenly, on Monday, November 16, 1936, at Emergency Hospital, PHILLIP DENTON PRATHER, beloved son of Reason P. and Margaret L. Prather, of Cabin John, Md., aged 21 years. Remains resting at the funeral home of William Reuben Pumphrey, 7005 Wisconsin ave., Bethesda, Md. Funeral services at the above residence on Thursday, November 19, at 10 a. m. Interment Shepherdstown, W. Va.

RAY, MARY J., widow of Calvin W. Ray, in her 87th year, mother of Mrs. Edward H. Droop, 3207 Colorado ave. nw. Funeral services private. Interment Sharon, Pa.

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DIED.

REPP, CLINTON BURGESS. On Monday, November 16, 1936, at his residence, Plainfield, N. J., CLINTON BURGESS REPP, formerly of Washington, D. C., brother of Mrs. Harry S. Ridgely and Mrs. David D. Caldwell, of Washington, D. C., aged 59 years.

SIMPSON, WILLIAM J. Suddenly, on Saturday, November 14, 1936, WILLIAM J. SIMPSON, the beloved husband of Violet M. Simpson and father of Margaret M. Simpson and Mrs. William S. Frederick and Mrs. Helena Huddleston. Funeral services at his late residence, 421 Twelfth st. ne., on Wednesday, November 18, at 8:30 a. m., thence to Holy Comforter Church, Fourteenth and E Capitol sts., where requiem mass will be offered at 9 a. m. for the repose of his soul. Relatives and friends invited. Interment Cedar Hill Cemetery. Services by the W. W. Chambers Co. Southeast funeral home.

TAUBER, ROSE. On Tuesday, November 17, 1936, at her residence, 428 North Alfred st., Alexandria, Va., ROSE TAUBER, devoted mother of Mrs. J. B. Amorky, Mrs. H. Goldman, Samuel and Charles Tauber and sister of Mrs. R. Kessler. Funeral from the chapel of Bernard Danzansky, 3501 14th st. nw., on Wednesday, November 18, at 1 p. m.

WHITTINGTON, W. ALBERT. On Monday, November 16, 1936, at the Home for Incurables, W. ALBERT WHITTINGTON, the beloved husband of the late Ida Whittington (nee Fenn). Funeral from the residence of his son, 2812 Penn. ave. se., Wednesday, November 18, at 2:30 p. m. Relatives and friends invited to attend. Interment in Congressional Cemetery.

WILLARD, HELEN E. Suddenly, on Monday, November 16, 1936, at Garfield Hospital, HELEN E. WILLARD, of 4211 7th st. nw., beloved wife of Clayton E. Willard. Funeral services, Wednesday, November 18, at 2 p. m., at Hysong's parlors, 1300 N st. nw. Interment Glenwood Cemetery.

WILLIAMS, NORA ELIZABETH. On Monday, November 16, 1936, at her residence, 1331 North Carolina ave. ne., NORA ELIZABETH WILLIAMS, beloved wife of George Williams and sister of Miss Bridget Daly, of Colonial Beach, Va. Funeral from the above residence on Wednesday, November 18, at 9:30 a. m.; thence to Holy Comforter Catholic Church, 14th and E. Capitol sts., where mass will be said at 10 a. m. Relatives and friends invited. Interment Cedar Hill Cemetery.

Auction Sales

FRIDAY, NOVEMBER 20, 1936—
ADAM A. WESCHLER & SON, Auctioneers.

TRUSTEES' SALE OF BAKERY FIXTURES AND EQUIPMENT.

By virtue of a chattel deed of trust, filed August 17, 1936, as Instrument No. 25883, among the records of the recorder of deeds, District of Columbia, and at request of party secured thereby the undersigned trustees will sell by public auction, at No. 329 Adams street northeast, on FRIDAY THE TWENTIETH DAY OF NOVEMBER, 1936, AT TWO O'CLOCK P. M.: Baking oven, steam box, sink, hot-plate, exhaust fan, electric fans, Humphry gas heater, boiler and gas water heater, elec. mixer, baking tables, National cash register Toledo scales, wall and show cases.

TERMS: CASH.

ROYAL BARTLETT,
F. M. PRATT,
Trustees.

P—nov.17,18,20.

FRIDAY, NOVEMBER 20, 1936—
THOS. J. OWEN & SON, Auctioneers.
1431 Eye Street N.W.

TRUSTEES' SALE OF VALUABLE REAL ESTATE, BEING A STORE BUILDING KNOWN AS 1210 SEVENTH STREET N.W.

By virtue of a certain deed of trust recorded in liber No. 6531, at folio 431, of the land records of the District of Columbia, and at the request of the present holder of the notes representing the indebtedness secured thereby, the undersigned will sell at public auction in front of the premises on FRIDAY, THE TWENTIETH DAY OF NOVEMBER, 1936, AT FOUR O'CLOCK P. M., the following described land and premises, situate in the District of Columbia, and being part of original lot one (1) in square four hundred and twenty-four (424), described as follows: Beginning for the same on Seventh street, west at the northeast corner of said lot, and running thence south along Seventh street, fourteen (14) feet six (6) inches; thence westerly fifty-eight (58) feet to the three (3) foot wide private alley; thence northerly with said alley, fourteen (14) feet six (6) inches, and thence eastwardly by and with the line of sub. lot C in said square fifty-eight (58) feet to the place of beginning.

TERMS OF SALE: All cash; taxes and assessments paid or adjusted to the date of sale; purchaser to pay interest on the purchase price from date of sale to date of settlement at six (6) per centum per annum; all conveyancing, recording, revenue stamps, etc., at the cost of the purchaser; good title or no sale. A deposit of $500.00 will be required at the time of sale and settlement to be within thirty (30) days from the date of sale, or deposit forfeited and the property resold at the cost and risk of the defaulting purchaser after five (5) days' previous advertisement of said resale in some newspaper published in Washington, D. C.

LAWRENCE KOENIGSBERGER,
SELIG C. BREZ,
Trustees.

P—Nov.10 d&ds.ex.Sun.

Bankruptcy Notices

IN THE DISTRICT COURT OF THE United States for the District of Columbia, holding a Bankruptcy Court. In the matter of N. Auth Provision Co., a corporation, Bankrupt. In Bankruptcy No. 3426. To the creditors of N. Auth Provision Co., a corporation, of the City of Washington, District of Columbia. Notice is hereby given that on the third day of November, 1936, the said N. Auth Provision Co., a corporation, of the City of Washington, District of Columbia, was duly adjudicated a bankrupt, and by an order of court dated the same day the proceedings heretofore instituted by the debtor for relief under section 77B of the bankruptcy act, providing for corporate reorganizations, being bankruptcy case No. 3366, were ordered consolidated with the proceedings instituted on November 3, 1936, resulting in an adjudication in bankruptcy. Notice is hereby given that the first meeting of the creditors of N. Auth Provision Co., a corporation, bankrupt, will be held at my office in the Investment Building, 15th and K streets northwest, Washington, D. C., on the 30TH DAY OF NOVEMBER, 1936, at 10 o'clock a. m., at which time the said creditors may attend, prove their claims claims shall not be proved against the bankrupt estate subsequent to six month after the adjudication as stated above) appoint a trustee or trustees, examine the officers of the bankrupt corporation and transact such other business as may properly come before said meeting. The schedules filed by the bankrupt corporation indicate that the claims of creditors fall into three classes: 1. Secured creditors, namely, those creditors who hold notes secured by mortgage issued under the prior reorganization proceedings. 2. Unsecured creditors, namely, debts contracted since the confirmation of the first reorganization to and including April 19, 1936. 3. Unsecured creditors having priority under the court's order of April 20, 1936; namely, those debts contracted during the period April 20 to and including November 3, 1936. In order that the claims of creditors may be properly filed, classified and allowed, therefore, it is directed that separate claims be filed for the amounts of any indebtedness falling within the above-named classifications. Where the claim is based upon a written instrument such as a note, the original note should be filed with the proof of claim.

FRED J. EDEN, Referee in Bankruptcy.

Legal Notices

CHARLES WALKER, Attorney,
917 15th St. NW.

IN THE DISTRICT COURT OF THE UNITED States for the District of Columbia. Alfred G. Anderson, plaintiff, vs. Mildred Anderson, defendant. No. 62215, equity. The object of this suit is a divorce a vinculo matrimonii from the defendant. On motion of the plaintiff, it is this 2d day of November, 1936, ordered that the defendant, Mildred Anderson, formerly of the Belvedere Apartments, Washington, D. C., address now unknown, cause her appearance to be entered herein on or before the FORTIETH day, exclusive of Sundays and legal holidays, occurring after the day of the first publication of this order; otherwise the cause will be proceeded with as in case of default. Provided, a copy of this order be published once a week for three successive weeks in the Washington Law Reporter and The Washington Post, newspaper, before said day. JENNINGS BAILEY, Justice. A true copy. Test: (Seal.) CHARLES E. STEWART, Clerk. By C. E. STEWART, Jr., Asst. Clerk. 4.11.18

JAMES T. CROUCH, Attorney.
National Press Building.

IN THE DISTRICT COURT OF THE United States for the District of Columbia. Agnes Blair Maltby, 2116 P street northwest, Washington, D. C., plaintiff, vs. Ralph C. Maltby, care Frank H. Maltby, 98 Choate avenue, Buffalo, N. Y., defendant. Equity No. 62837. Order of publication, absent defendant. The object of this suit is to obtain a decree of absolute divorce on the ground of desertion. On motion of the plaintiff, it is this 17th day of November, 1936, by the court, ordered that the defendant, Ralph C. Maltby, cause his appearance to be entered herein on or before the fortieth day, exclusive of Sundays and legal holidays, occurring after the day of the first publication of this order; otherwise the cause will be proceeded with as in case of default, provided a copy of this order be published once a week for three successive weeks in the Washington Law Reporter and The Washington Post before said, day. JOSEPH W. COX, Justice. A true copy. Test: (Seal.) CHARLES E. STEWART, Clerk. By C. E. STEWART, Jr., Assistant Clerk. 18,25,2

Lost and Found 1

You can phone your "Lost" Ad to The Post as late as 11 p. m. for publication the following morning and thus immediately notify nearly 100,000 families of your loss. (Except on Saturday, when deadline is 6 p. m. for Sunday's Post.) Call NAtional 4200.

BLACK BRIEF CASE, Government papers, in taxi between South Bldg. and Medical Bldg., 1:30 Saturday. Call District 6350, Branch 4552.

LOST—Gold watch. Men's washroom, 1st floor, Dist. Building, on Tuesday. Reward. GE. 7165.

LOST—Lady's Gruen watch; engraved D. V. S. Call Mrs. Adams. DE. 5137. Rewd.

LOST—Nov. 11, lady's black pocketbook. Name and address inclosed. Reward. Call GE. 3084.

FOUND IN DIAMOND CABS.
Cane in Cab No. 439.
Wallet in Cab No. 1095.
Gloves in Cab No. 1395.
LOST AND FOUND DEPT. NO. 2868.

Personals 3

BEAUTY treatments for face and body, with reducing exercises by breathing. Licensed beauty expert. Miss Kate Rother. DE. 5501.

CURTAINS stretched, 40 cents pr. and paneled, 30 cents per strip; work called for and delivered. AT. 3966.

CHAMBERS CO.
One of the Largest Undertakers in the World.

GRAD. STUDENT desires part time work tutoring, caring for children. NO. 3840-J.

HEMORRHOIDS (piles) eradicated by my own method; results effective for a lifetime or money back. Write for booklet. No drugs or surgery. DR. SOMMERWERCK, 1365 Columbia rd. AD. 0388.

PHYSIOTHERAPY treatments for better health; appts.; closed Thurs. PO. 4721.

TYPING of all kinds wanted by experienced stenographer; editing and revision; manuscripts corrected; research; reasonable. ME. 2547.

NEW YEAR'S EVE PARTY.
Spacious public rms. available for private parties. Call Hotel Continental. NA. 1672.

CHAMBERS CO.
Complete Funeral as Low as $75.

Motor Travel 10

PASSENGERS, all points, share expense; best cars; travelers insured. Wash. Travel Bureau, Franklin Pk. Hotel. DI. 3125.

Help—Female 11

Women—if you don't find your position in the Help Wanted Column today—place a "Situations Wanted" Ad in The Post. A 3-line ad costs only 27 cents.

CURB ATTENDANTS—Over 18 years; good tips; meals. Apply 5111 Georgia ave. nw.

LADIES—Two, part time; one full time position open; previous office or business experience not necessary. Apply morning. Miss Fox, Room 205, 1427 Eye st. nw.

LADIES—Earn a living immediately and build up a business representing Coronet hosiery and lingerie; liberal commissions and bonus; experience unnecessary; part time permitted. Coronet Co., 1333 F nw.

MAID—General housework; small family; stay nights, upstairs bedroom. WI. 5007.

THOROUGHLY experienced manager for women's ready-to-wear store; chain store experience necessary for full responsibility. Apply Mr. Goldrich, 1207 G st. nw.

WANTED—3 young ladies for special work immediately. Apply 309 Chandler Bldg., 1427 Eye st. nw.

TELEPHONE SOLICITOR
YOUNG LADY EXPERIENCED
Must know Washington. To sell classified advertising. Ideal surroundings. We furnish leads. Opportunity for advancement. Salary and commission. If you have personality and a voice with a smile, call Miss Florence, NA. 4200, ext. 226, for appointment.

50 COLORED girls and women wanted; weekly salary $6 and $8, and commission. Full and part time, demonstrating; taking orders for guaranteed hosiery, socks, ties and shirts. 2028 Ga. ave. DE. 5463.

Post Classified Ads—National 4200.

Help—Male 12

Men—if you can't find your position in the Help Wanted Column today—place a "Situations Wanted" Ad in The Post. A 3-line ad costs only 27 cents.

AUTOMOBILE assistant sales manager for new location branch store handling new and used cars. Must know how to appraise and handle salesmen. Demonstrators furnished. Salary and good commission overrides. Give reference for bond and state fully past experience. Address Box 188, Washington Post.

BARBER wanted—Young man, first class; steady job. Apply 3213 Mt. Pleasant nw.

BARBER—Good; American. Apply Bladensburg Barber Shop, Bladensburg, Md.

BARBER—Union man wanted. Apply 329 Carroll st., Takoma Park, D. C.

BODY AND FENDER MAN, experienced only. Apply Kaplan & Crawford, 2339 Champlain st. nw.

BOOTBLACK—With barber shop experience; neat, light complexion preferred; must be good worker; good job for right party. Call Bradley 72 or apply Simmons' Barber Shop, corner Edgemoor and Wisconsin aves., Bethesda, Md.

CURB ATTENDANTS, over 18 years; good tips; meals. Apply 5111 Georgia ave. nw.

MEN (4) with grocery or other retail experience willing to start on steady job at about $20 weekly, unlimited advancement possible. Apply 9 to 12, Room 210, 1427 Eye st. nw.

PHOTO COUPON MEN—Special Christmas offer $1; no balance ticket; you keep the dollar; 10 to 15 sales daily 302 American Bldg., 1317 F st. nw.

SERVICE STATION ATTENDANT, experienced. Apply 9 to 12 mornings, 1729 Bladensburg rd., ne.

SHOEMAKER, colored, wanted. Apply 2506 Pa. ave. nw.

STEAMFITTER and Oil Burner mechanic. Call Atlantic 1786.

THOROUGHLY EXPERIENCED manager for women's ready-to-wear store. Chain store experience nec. for full responsibility. Apply Mr. Goldrich, 1207 G st. nw.

WANTED—3 young men for special work immediately. Apply 309 Chandler Bldg., 1427 Eye st. nw.

WANTED 3 EXPERIENCED LIQUOR AND WINE SALESMEN; MUST BE LICENSED; GOOD COMMISSIONS GUARANTEED FROM A. & C. ACCOUNTS. WEEKLY DRAW. REPLIES CONFIDENTIAL, FULL INFORMATION ABOUT YOURSELF IN FIRST LETTER. PERSONAL INTERVIEW WILL BE GRANTED. WRITE BOX 191, WASHINGTON POST.

WILLIAM H. HACKETT (colored), please call Wis. 4240 in reference to a job.

YOUNG MAN—Experienced in vegetables and groceries. Must have references. Apply 3500 18th st. ne.

TWO MEN.
Electrical Appliance Store has opening for two men, 21 or over, in Sales Organization. Must be satisfied with $20 to $30 per week to start. Sales experience valuable, but not absolutely necessary. Permanent position with fine opportunity for advancement. Apply 724 11th st. nw. at 9:30 a. m. No other time.

Advertising Solicitors
Wanted for quick proposition; guaranteed circulation of 25,000; strictly commission. Phone DI. 4883, Inaugural Pilots for appointment.

MAN
Married, with car, to start training for executive position. Earnings while training, $25 per week plus bonus (NOT CANVASSING). Apply before noon, 4209 9th st. nw.

—BOYS—
Good pay, perm. employment, with or without bicycles, wanted at once for messenger work; 16 years of age or over. Apply 1317 New York ave. nw. Mr. Schryver.

STEADY WORK
In the food industry; no lay-offs or part time. Old established company can offer employment for 2 more reliable, neat-appearing men. Ages 25 to 55; no experience necessary. We train you; good pay. Apply 513 K st. nw.

Good Job for Young Man Between 22-30.
Permanent; guaranteed salary and commission; must have good appearance and must have personality, be aggressive and willing to work at interesting job; prefer man who has car. Apply Mr. Meyer, Mr. Mellar, Movie Shop, rm. 212, 1333 G st. nw.

REAL ESTATE SALESMAN
Our office is covering 10 good jobs and we need more salesmen. We have an excellent opportunity for a experienced man. Must have car and good references. See MR. PASCOE.
Wm. M. Throckmorton, Inc.
201 Invest. Bldg. Realtor. DI. 6092.

DIAMOND CABS
STUDENT INSTRUCTION FOR TAXICAB IDENTIFICATION CARDS
NO FEE
ON BEHALF OF THE MEMBERS OF THE I.T.O.A. Inc. SEE MR. JOHN ROBEY
1735 14TH ST. N.W.
8:30 A. M. TO 5:30 P. M.

Situations—Female 16

EXPERIENCED girl wants part-time work, mornings only; day work or cleaning apartments; no Sunday. EM. 2080.

FINE, cultured lady desires position as companion; willing to travel; drives own car; best references. DEcatur 0899.

GIRL, COLORED, wants general housework, part time or day; no Sunday. DEcatur 4896.

GIRL, colored, neat, wants work as maid in apartment or nursemaid only; good references. 611 First st. sw., or call DI. 0644, between 9 and 11.

GIRL, COLORED, desires day's work, laundry or cleaning; good references. Telephone AT. 5721.

WOMAN wants work; cook, general housework; references. 2118 L st. nw.

COLORED GIRL, young, refined; nursemaid or work of any kind; references. Lincoln 0494-J.

Situations—Male 17

EDITORIAL, advertising or publicity job wanted by newspaperman of long experience. A. S. Beane, 3426 13th st. nw.

MAN, colored, wants job as chauffeur, butler or houseman; operate any make car; references and experience. DE. 4984.

YOUNG MAN (colored), 21, will chauffeur or drive truck. Phone LIncoln 0266-J.

YOUNG MAN, mechanically inclined, D. C. permit, best references. Call Thomas Winston, Decatur 4304.

Instructions 19

ELEANA PAIGE—Artist stud. for 4 yrs. of Ramono Romani (teacher of Rosa Ponselli), Audit. bldg. NA. 4730.—Studio.

NEW CLASSES—Civil Service accounting and secretarial courses. Potcet's Business College, NAt. 4717, 14th and Eye sts. nw.

PITMAN SHORTHAND by expert in your home or elsewhere, day or night; first lesson free. Box 189, Washington Post.

VOICES—Chorus, concert and radio work now forming; solo, duet, quartet, in conj. with chorus. Gustav Heintze, dir.; Eleana Paige, coach. For voice test call NO. 8388, 9 to 12 a. m.

P. B. X. TRAINING.
PERSONNEL SERVICE, 1311 G. NA. 2114.

CIVIL SERVICE COURSES.
Resident-home study. BOYD'S, 1333 F nw.

CALCULATING MACHINES
Intensive courses in comptometer, Burroughs, Monroe, Marchant, including touch typing. 4-8 weeks. Day-evening sessions. Very popular courses. BOYD'S, 1333 F st.

$5—Fireman Exam.—$5
$5—Card Punch Exam.—$5
$5—Auditing Exam—$5
$5—Calculating Machine—$5
The Civil Service Preparatory School, 929 13th St. N.W. ME. 6337.

Business Opportunities 23

APARTMENT HOTEL—Downtown; 80 rooms

A Good Used Car Is Now Within Your Means. Here Are Today's Values!

Post Classified Ads—National 4200.

Apartments—Unfurn. 47

(Continued from Preceding Page.)

4403 14TH ST. N.W.
3 rooms, kitchen and bath; electric refrigeration; $50.
See Resident Manager.
BOSS & PHELPS.
1417 K St. N.W. NA. 9300.

Conn. Ave., Taft Bridge
4 rooms, 3 exposures; large living room with adjoining porch; dining room; 2 bedrooms, twin baths; cross ventilation, kitchen, pantry, reception hall; convenient to bus line; Frigidaire on house current; 24-hour elevator service; $125. H. B. Brown, DEcatur 0782-J.

CHILCHESTER ARMS
S.E. CORNER 14TH & TUCKERMAN STS.
New apartment building of the better kind, overlooking 16th St. Highlands.
2-3 rooms, kitchen and bath
$82.50 MONTH UP.
ALL OUTSIDE ROOMS.
These apartments featuring Electrolux gas refrigeration, modern gas ranges and custom built kitchen cabinets.
On premises till 9:30 p. m. Call GE. 0992.

1210 PERRY ST. N.E.
Four rooms, kitchen and bath, with electric refrigeration. Resident manager.
Rental $59.50 Per Month.
BOSS & PHELPS.
1417 K St. N.W. NA. 9300.

HAMPTON COURTS
2013 New Hampshire Ave. N.W.
3 rooms, kitchen and bath; 24-hour elevator and switchboard service; $75. Apply resident manager.
PHILIP P. PEYSER & CO.
1028 Investment Bldg. DI. 3740.

THE FARADAY
1460 IRVING ST. N.W.
1 room, foyer and bath, electric refrigeration, $35.00.
PHILIP P. PEYSER & CO.,
1028 Investment Bldg. DI. 3740.

Front apt., consisting of living room, bedroom, kitchenette, dinette, bath and large front balcony; beautiful oak floors; all newly decorated. Also 1-room apt., living room, Murphy bed, kitchenette, dinette and bath.
A few other 2-room, dinette, dressing room with guest in-a-door bed and kitchen apartments, ready for immediate occupancy.

THE CAVALIER,
3500 14th St. N.W.
Under new management.

A VERY DESIRABLE
apartment of 5 rooms, kitchen and bath, electric refrigeration. Immediate possession. 729 11th St. SE., near Navy Yard.
Rental $50 Per Month.
BOSS & PHELPS.
1417 K St. N.W. NA. 9300.

6645 GA. AVE. N.W.
1 room, kitchen and bath.....$42.50
2 rooms, kitchen and bath.....$50.00
Electric refrigeration on house.

1457 PARK RD. N.W.
2 rooms, kitchen and bath.....$55.00
Electric refrigeration and elevator.

200 MASS. AVE. N.W.
2 rooms, kitchen and bath.....$60.00
Electric refrigeration on house.
Elevator and switchboard.

4550 CONN. AVE. N.W.
3 rooms, kitchen, bath and porch...$88.50
Secretarial switchboard. Elevator.
Electric refrigeration on house.

H. G. SMITHY CO.
811 15th St. N.W. NAtional 5903.

Warehouses for Rent 51A

WAREHOUSE SPACE FOR RENT.
3,000 to 30,000 Square Feet.
WEAVER BROS., INC. Dist. 9436.

Stores—Rent 53

PA. AVE. NW., 1726—First floor of bank building suitable real estate, insurance, banking, etc. Apply JOHN F. MORAN, receiver, Park Savings Bank, 14th and Kenyon. COlumbia 5000.

4TH ST. SW., 316—Very large store recently occupied by wholesale candy dealers; nr. D. C. S. warehouse; lease if desired; reasonable terms. AD. 6205.

Houses—Furnished 54

CHOICE SELECTION of desirable furn. houses in best sections of the city.
LESLIE D. MEASELL. CLev. 3465.

CONN. AVE. NW., 6313—Det. beautifully furn., 4 bedrms., 2 baths; gas heat, refrig., instantaneous hot water; available Dec. 1. Price, $175. Wisconsin 5527.

ONE BLOCK from Chevy Chase Club: attrac. furn. det. 6 large rms., recently redec.; large library, grand piano, ample grounds and garden; garage. Apply C. S. Collier, 212 Rosemary st., Chevy Chase, Md. Phone Wisconsin 5774.

CHEVY CHASE, D. C.
Detached corner home, 4 bedrooms and bath (1st floor bedroom and lavatory), large living room; fireplace; dining room; modern kitchen; Frigidaire; automatic gas heat; instantaneous hot-water; built-in garage; nicely furnished; suitable for Congressman; available December 1. CLeveland 1-3-6-4.

1316 DELAFIELD PL. N.W.
FOR WINTER MONTHS.
7 rooms and bath; gas heat; nicely and completely furn.; very reasonable rental.

1308 GRACE CHURCH RD.
SILVER SPRING, MD.
8 rooms, bath, hot-water heat, garage. Completely furnished. $62.50.

WEAVER BROS., INC.
REALTORS.
Washington Building. DI. 9486

Houses—Unfurnished 55

BRAND-NEW 2-story 5-room brick house; 2 large bedrooms; Oxford cabinets and fireplace. 522 Old Georgetown rd., Bethesda, Md. NAtional 1987.
C. R. STEPHENSON.

BURLEITH—Redecorated; 6 rooms, bath; 2 screened porches; gar. Avail. now; $75.
DIXIE REALTY CO. NA. 8880.

CHEVY CHASE, MD.—Former model home, 6502 Maple ave. Detached, 3 bedrooms, 2 baths, maid's room, bath, library, living room, dining room, kitchen, butler's pantry; automatic heat; 2-car garage. Wooded lot; near schools; available immediately. $125. Wisconsin 3833.

CHEVY CHASE—Modern homes; six rooms and bath to 10 rooms and 2 baths.
LESLIE D. MEASELL. CLev. 3465.

The Washington Post
CLASSIFIED ADVERTISING
LOCAL RATES.
For Washington and Points Within 50 Miles of the District of Columbia.
The following rates are for consecutive insertions:
1 time....18c per line.
3 times...16c per line.
5 times...14c per line.
7 times...12c per line.
30 times...11c per line.
Classified Display 20 per line additional.
The one-time rate applies on skip ads or irregular insertions.
OUT-OF-TOWN RATES.
Ads from points more than 50 miles from the District of Columbia are: 1 time, 20c per line; 3 times, 18c per line; 7 times, within 30 days, 16c per line; 30 times, within 60 days, 15c per line. Classified Display 2c per line additional.
Kindly estimate 5½ average words to a line.
Rates for special classification and yearly contracts furnished upon request.
The Washington Post reserves the right to edit, revise or reject any classified advertising.
Misclassification of ads not permitted.
Situation Wanted ads are cash with order.
The Washington Post will not be responsible for more than one incorrect insertion on any order.
Kill Orders or Corrections before insertions (excepting Death Notices) cannot be made unless ordered before 6 p. m. any day.
The Washington Post strives at all times to prevent insertion of fraudulent or misleading advertisements. Information concerning any ad that proves misleading or fraudulent will be appreciated.
Phone NATIONAL 4200
Ask For An Ad-Writer

Post Classified Ads—National 4200.

Houses—Unfurnished 56

DET. corner, nearby Md., 6 rms., ba., lg. lot, shade; made over new, $75; also nearby Va., 5 rms., ba., $45; 6 rms., ba., $60. Fulton H. Gordon, 1427 Eye st. nw. Dis. 5231. Eves., CL. 3091.

FOXALL—Detached, park on 2 sides; 6 rooms, 2 baths, basement; lounge, built-in garage; gas heat and refrigeration; double rear porches. 1401 44th st. nw. Phone NAtional 1040.

NEW BRICK house, 6 rooms, 2 tile baths; oil burner, and basement under entire house. Exclusive.
GEORGE H. RUCKER CO.
Clarendon 197.

SARGENT RD., Brookland, D. C.—7-room house, all modern conveniences and garage. Call POt. 4802.

TAKOMA (18 Denwood Ave.)—8 large rms., 2 finished sleeping porches, 2 baths, double garage; like new; near schools, stores, churches. SHep. 3078.

380—5823 COLORADO AVE. N.W.
6 rooms, bath; h.-w. h.; house in good condition; very convenient location.
FRANK S. PHILLIPS. DIST. 1411.

4708 BLADEN TERRACE N.W.
4 bedrooms, 2 baths, a fine detached home; rent $140 per month; sell $21,500.
THE FEDERAL AMERICAN COMPANY.
REALTORS.
1429 Eye St. N.W. NA. 8032.

VA. HIGHLANDS.
725 20TH ST. S.
Bungalow, 5 rms., bath, hot-water heat, electricity; side-drive garage; $57.50.
L. T. GRAVATTE.
729 15th St. N.W. NA. 9753.

3809 BLAINE ST. N.E.
6 rooms and bath..... $50
JOSEPH P. SMITH.
2104 Pa. Ave. N.W. WEst 0339.

FOXHALL VILLAGE
4423 Greenwich Parkway.
Semidetached, 7 rooms (4 bedrooms), bath, garage, oil heat, electric refrigeration. Rents $105.
BOSS & PHELPS.
1417 K St. N.W. National 9300.

NEAR CENTRAL HIGH
Three-story and basement brick home, containing 9 rooms, 3 baths, electricity; can be arranged in three apartments; 3 electric refrigerators; 2-car garage. Rent $110 per month.
LINKINS CO.
1733 DeSales St. N.W. DI. 3522.

2639 4TH ST. N. E.
Corner bungalow; 6 rooms and bath; hot-water heat; $55 per month.

National Mortgage & Inv. Corp.
1312 New York Ave. NA. 5833.

1211 DELAFIELD ST. N.W. (DETACHED)
Seven rooms, bath, oil heat, electric refrigeration, $90.

1209 HOLLY ST. N.W. (DETACHED)
Seven rooms, bath, h.-w. h., garage...$75

6409 6TH ST. N.W.
Six rooms and bath, $60. Newly decorated.

H. G. SMITHY CO.
811 15th St. N.W. NAtional 5903.

2057 PARK RD. N.W.
Overlooking Rock Creek Park, 8-rooms, kitchen, 2 baths; insulated; garage; automatic heat; electric refrigeration; $110.

3903 WARREN ST. N.W.
8 rooms, bath and sleeping porch; garage; oil heat; $80.

7809 16TH ST. N.W.
New, detached brick home, with 3 bedrooms, living room, dining room, kitchen, sun porch, 2½ baths. 2-car detached garage, G. E. oil burner, electric refrigeration; $150 per month.

WEAVER BROS., INC.
REALTORS.
Washington Bldg. DI. 9486.

4343 Brandywine St. N.W.
Detached, 6 rooms and bath, screened porch, garage, hot-water heat. Rent, $85.
BOSS & PHELPS.
1417 K St. N.W. NAtional 9300.

Wisconsin Ave., Bethesda.
Detached 14 rooms; suitable tourist home or school; 2 baths, servants' quarters; large porch; garage; situated on 3 acres of land; well shaded; $200. CL. 1-3-6-4.

17 SUNNYSIDE RD.
SILVER SPRING, MD.
8 rooms and bath; hot-water heat; garage; $66.25.

1106 WILLOW AVE.
SILVER SPRING, MD.
6 rooms and bath; electric refrigeration; garage; $61.25.

8021 SARATOGA AVE.
SILVER SPRING, MD.
Very attractive 6-room, 2-bath house; hot-water heat; auto. hot-water heater; screened porch; built-in garage.

232 CUSTIS AVE.
ALEXANDRIA, VA.
8 rooms, bath, hot-water heat; garage; $50.00.

511 NO. JACKSON ST.
CLARENDON, VA.
6 rooms and bath; hot-water heat; garage; $55.00.

WEAVER BROS., INC.
REALTORS.
Washington Building. DI. 9486

Houses—Rent or Sale 57

4717 BLAGDEN TERRACE N.W.
A very fine detached brick home with 4 large bedrooms.
Price $17,500. Rent $140.
THE FEDERAL AMERICAN CO.,
REALTORS.
1429 Eye St. N.W. NA. 8032.

Suburban—Rent 58

BETHESDA, MD.—Attractive homes, furnished and unfurnished, 5 rooms and bath to 7 rooms and 2 baths.
MUNGER-HOLLINGSWORTH CO.
Bethesda Bank Bldg. Wis. 4652.

NEARBY MARYLAND (Chillum and Sargent Rds. N.E.) 6-room frame house, hot-water heat, oil burner; electric range, refrig.; 2 garages; $60. Call GReen 1986 or GReen 2746.

$55—3508 S. 9th St., Arlington, Va., 8-room house; mod.; oil heat; conv. trans. and schools. Alex. 2443.

Wanted-to-Rent 62

DESIRE unfurnished or furnished houses in good D. C. or nearby Va. residential neighborhoods. Call NAtional 7174 between 9 and 4:30 p. m.
MRS. JACK HAYES, Realtor.

WANTED—Furnished and unfurnished houses, near schools and transportation.
R. M. HUNT CO., INC. DI. 6373.

WANT UNFURNISHED HOUSES IN D. C.
J. C. WEEDON CO.,
1737 K St. N.W. MEtropolitan 3011.

Sale Business Property 64

FOR SALE—Dining car, equipped; doing nice business; owner not able to oversee; reasonable price for quick sale; Route 1, between Washington and Alexandria. Phone Alexandria 04-F-13.

Sale Investment Property 65

$3,450 K ST. NE., 56 (off N. Cap. st.), 6-room brick; renovated; alley; rented same tenant 4 years; $36 month.
LEO M. BERNSTEIN CO., ME. 5400.

Sale Houses 66

C ST. NE., 1404—$5,750; terms. Six rooms, bath, h.-w. h., elec. refrigeration, newly decorated. Vacant. Lincoln 7078.

Post Classified Ads—National 4200.

Sale Houses 66

WESLEY HEIGHTS.
A very attractive corner home, 6 rooms, 2 baths, attached garage; automatic heat; for only $12,750. W. C. & A. N. Miller, District 4464. Ask for Mr. Rathbun. After 5:30 please call CLeveland 1851.

A REAL HOME—In beautiful condition with modern conveniences, and at a price which makes it a true bargain; six rooms and artistically tiled bath; new-house condition throughout; built-in garage; convenient to all which makes a location desirable. Screened porches, paved street and alley. Priced for quick sale on very unusual terms. Call me for appointment to inspect. Mr. Schaal, NA. 5833.

DOCTORS, ATTENTION
Semidetached home near 19th st. and Penn. ave. nw.; modern with Bryant gas furnace, 4 bedrooms, 2 baths and small room for another bath; individually built; all rooms light and airy; reasonably priced.
GEO. W. LINKINS CO.
1733 De Sales St. Dist. 3522.

WOODRIDGE HOMES.
New brick bungalow—1720 Franklin st. ne. South exposure, 5 rooms, tiled bath, shower, fireplace, floored attic, chestnut trimmed, modern kitchen, concrete porch; lot 40x137. To inspect: Out R. I. ave. to 17th st. ne., right 1 block to Franklin.
3615 17th St. N.E.—Large, detached home, 8 rooms and bath; a. m. i.; fireplace, sleeping porch, sun porch, large lot, garage. Price, $7,500.
WM. R. THOROWGOOD.
3024 R. I. Ave. N.E. DEcatur 0317.

3109 TENNYSON ST. N.W.
New modern all brick home, 6 spacious rooms; 3 bedrooms, 2 tile baths, unusually large closet space, finished attic. Recreation room with fireplace and basement laundry; 2-car detached garage.
WM. H. SAUNDERS CO., Inc.
1519 K St. N.W. DI. 1015.

I WANT AN OWNER!!
No ad can adequately describe me. Drive out Connecticut ave., beyond Chevy Chase Lake to Everett st., in beautiful Chevy Chase View. I am cheap at $9,450. I'm open daily, warm too.
COFFMAN REALTY CO.
8403 Ga. Ave., Silver Spring, Md. SH. 4123.

OWNER'S SACRIFICE.
1332 Madison st. nw.—Attractive, detached, all-brick home of 8 rooms (4 bedrooms) and 2 baths. Fireplace, large, modern kitchen, oil heat, slate roof, weatherstripped and screened. Concrete front porch, beautiful landscaped lot, 50x150. Rear garage. Originally cost $21,500, now priced at ONLY $14,500.
WM. R. THOROWGOOD.
2024 R. I. Ave. N.E. DEcatur 0317.

N.W. SECTION
Detached home, 5 large rooms, bath, automatic gas heat, large shaded lot; concrete street, sidewalk and alley; $5,500.
A. D. CRUMBAUGH
4703 Wisconsin Ave. NW. CLev. 1-3-6-4.

WHY RENT
When you can obtain this lovely new brick detached CHEVY CHASE, D. C. home on very reasonable terms. It has six rooms and 2 baths, garage, automatic heat and is only a short distance from school and transportation. Call J. WESLEY BUCHANAN, INC., CL. 2832 until 9 p. m.

FINE N.W. LOCATION
3-story and cellar brick; large front and double rear porches; 10 rms.; 2½ baths; hot-water heat; Pittsburgh heater; fine condition; near schools, bus and stores; $7,500, small down payment; terms to suit.
SANDRIDGE,
1409 L St. NW. Room 204-6.

4419 42D ST. NW.
Washington's most magnificent view. A new brick, 8-room home of simplicity and charm; 4 bedrooms, 2½ baths; 100-foot frontage. Convenient to public and parochial schools. Priced right for quick sale. Open from 6 to 9. Mr. Shea on premises.
FRANK S. PHILLIPS. DISTRICT 1411.

OWNER WILL SACRIFICE
Your opportunity to obtain a 5-room brick detached bungalow with modern bath, electric refrigeration, automatic heat, built-in garage. Sound construction for long use. Lot 50x150. After reasonable down payment, balance like rent. To inspect call
J. DALLAS GRADY & SON,
Realtors.
1104 Vermont Ave. DI. 9179.

HIGHWOOD
CHEVY CHASE, D. C.
3337 Runnymede Place N.W.
NEW DETACHED HOMES
3 and 4 Bedrooms. 2 Baths.
From Chevy Chase Circle turn right on Western Avenue 8 squares to Runnymede, turn right to property.
G. F. MIKKELSON & SON
Owners—Builders

A BRAND NEW HOME IN
WESTMORELAND HILLS
No. ONE WORTHINGTON DRIVE
Corner Western Ave. and Worthington Drive
An Outstanding Residential Section
You are missing the buy of the season if you have not inspected this beautiful all-brick home. Its many features include 4 of the largest bedrooms you ever saw with connecting baths.
To Reach: Drive out Mass. Ave. to Westmoreland Circle, turn right one square to the home.
A. S. GARDINER
1510 K St. N.W. NA. 0334

Liquidating Sale
Model Homes
Construction Co.
3 homes left in this group to be sold at bargain prices. Make your own terms.
$10,950
CHEVY CHASE, D. C.
5458 to 5466 30th St. N.W.
All brick, detached, center-hall plan, 6 large rooms; 2½ baths; recreation room; detached brick garages; lots 45x150. An unusual opportunity. See them today.
Open Daily Until 9 P. M.
To reach: Drive out Conn. Ave. to Military Road, turn right to Thirtieth St. and left to homes.
This is an Electric Kitchen Health Home

COLORED—Columbia rd., near Howard University, newly decorated; immediate possession: 6 rms., h.-w. h. elec., etc.; $5,950. Your terms. DEcatur 1160.

Post Classified Ads—National 4200.

Sale Houses 66

16TH AND KENNEDY STS. NW.
Detached, brick, large lot, 2-car garage; large porch, living room 13x22, fireplace, dining room, double drawing room, breakfast room; 2d floor, 6 bedrooms, 2 tiled baths, ample closets; 3d floor, 2 maids' rooms, full bath, 2 storage rooms; full cellar; oil heat; hardwood floors. Sacrifice at $5,000 under present assessed value.
THE FEDERAL-AMERICAN CO.
1429 Eye St. N.W. NAtional 8032.

Near Trinity College
Eight rooms, bath, oil burner, electricity, hardwood floors, screens, modern cabinet kitchen, built-in garage. It is in exceptionally fine condition. Owner will consider trading for nine-room house in Columbia Heights, west of 13th st.
L. T. GRAVATTE
729 15th St. REALTOR. National 0753.

DOWNTOWN ROOMING HOUSE OPPORTUNITY.
11 BEDROOMS—$15,750
Income Always Around $325 Month
Beautifully furnished, wide, modern brick home, within walking distance of most Government departments. Furnished as elegantly as any hotel in the city; 3 baths, oil burner, 2-car brick garage. A real gold mine for someone wishing a nice home and income. Owner's health necessitates immediate sale, otherwise anything under $20,000 would not buy this excellent property and business. Quick response is advised, as there is no other such value in town. JOHN B. SHOWALTER, NOrth 6914, any time.

Sale or Exchange 68

WILL EXCHANGE
THIS LOVELY, NEW 4-BEDROOM, DETACHED COLONIAL BRICK HOME . . .
FOR
YOUR HOME IF WORTH AROUND $6,500 . . .
SEE
4442 Garrison St. N.W.
AND ADJOINING HOUSES
PRICES
$9,500 to $10,500
100% insulated homes, beautifully built and decorated throughout. Convenient to schools, stores and churches. Transportation only square away, direct to city. A high, healthy and attractive location. Drive 2 squares west on Garrison St. from Wisconsin Ave.
OPEN DAILY
MADISON BLDG. COMPANY
1417 K St. NAt'l 9300

Sale Lots 69

A LARGE LOT in nearby Virginia of about 7,200 square feet on the ridge overlooking Washington. High-class neighborhood. All improvements in and paid for. Owner will sell at bargain.
PHONE JACKSON 1866.

AN UNUSUAL SITE, 5,000 sq. ft. fronting Bladensburg rd., near Bears Roebuck. Call Mr. Talbert, NAtional 1581.

EAST OF WISCONSIN Ave. on Appleton; near Wilson. Deal and Murch Schools; 6 lots, 40x150 feet; $1,500 each; from every standpoint THE IDEAL home sites.
J. FRANK TILLER. Owner. DI. 9845.

WINSTON HEIGHTS—Beautiful new development, $400 up. Lots for homes, investment or business. Located at R. E. Lee School. Look for our brown-white signs. Call office on Lee hwy. at Glebe rd. just beyond stop light. WA. 1981-NO. 4533.

49TH AND W STS. (near Conduit rd.)—Beautiful wooded lots, a. m. i., restricted neighborhood; reasonable. CLev. 2587.

BEAUTIFUL BUILDING SITES
KENSINGTON REALTY CO.
Kensington, Md. Kens. 132

$1,000 IMPROVED BUILDING SITE. Community of attractive detached houses, 1st street nw., near Kennedy. Excellent value. See Mr. Lawton.
ADELBERT W. LEE
1343 H St. N.W. DIst. 4600.

STONE HOUSE
4432 ALBEMARLE ST. N.W.
Brand new detached granite and limestone house, containing 7 rooms (4 bedrooms), bath and shower (1st floor lavatory), stone fireplaces, recreation room, built-in garage, large lot; reasonably priced. Open daily and Sunday. Drive out Wisc. ave. to Yuma st., left to 44th and right to Albemarle st.
D. A. CRUMBAUGH, Realtor.
4703 Wisconsin Ave. CL. 1-3-6-4.

Sale Suburban 70

ATTRACTIVE 6-rm. cottage, 1½ acres land, bath with running water, on Richmond 6½ miles south of Alexandria; $5,000. Phone owner, ALex. 47-F-4.

CLARENDON, VA., 605 N. Jackson—Leaving city, am sacrificing lovely English-type 4-bedroom brick home; modern; new-house condition; $7,950.

NEARBY VA.—Frame bungalow, 5 rooms and bath; Arcola heat; $2,300; terms arranged. J. A. Baker & Co., 1112 N. Irving, Clarendon, Va. WAl. 7280.

VA., 14 MI.—7 rms. and bath, brick (1st-fl. bedroom), h.-w. h., front and rear porches; outbuildings; 2 acres, on concrete boulevard; bus; near school, churches; $10,000; convenient terms. J. A. Baker & Co., 1112 N. Irving, Clarendon, Va. WA. 7280.

WE HAVE several modern bungalows in a desirable nearby suburban section, which were repossessed and have been put in first class condition. These homes contain six rooms and bath, new hot-water heating plant, new instantaneous water heater and built-in garage. Can be purchased on very reasonable terms if buyer has permanent position and is responsible. Inquire in person at Room 207, Machinists Bldg., 9th st. and Mt. Vernon pl. nw.

$1,200, 33 acres, 20 mi. D. C., 19c fare on electric R. R.
53 acres, near Falls Church. Ideal for subdividing. A bargain for quick sale.
627 acres choice timber land, 1 mile waterfrontage. Can ship by water, R. R. or truck; $225.50 per acre.
RALPH W. CRAIN, 4399 Lee H'y, WA. 6959.

WOODLAND PARK.
ON THE WATER.
Near Mt. Vernon. 25 minutes to center of city; ½ to 2 acre wooded plots, on deep water, boating and fishing. Priced $400 up, with easy terms. Call Mr. Gibbs, Jackson 1866, to inspect.

A PRETTY COTTAGE WITH
7 rooms, 2 baths, hot-water heat and electricity, and 3 acres of land, gently rolling. There's an orchard and a house for the chickens. On the Lee highway between Falls Church and Fairfax. Price, $7,000. Mr. Cassatt.
LOUIS P. SHOEMAKER.
1719 K St. N.W. NA. 1166.

NEAR POHICK, VA.,
adjoining Port Humphries, now Port Belvoir, about 40 acres with a view of the Potomac. The land is mostly in orchard, but partly in fine woods. There's a 6-room bungalow and a poultry house 100 feet long. Distance by Richmond Pike 22 miles to White House. Price, $6,500.
LOUIS P. SHOEMAKER.
1719 K St. N.W. NA. 1166.

Post Classified Ads—National 4200.

Sale Suburban 70

$5,250.
A most attractive five-room bungalow, only a short distance from Clarendon, with one-half acre of ground. The house is in exceptional condition—having been completely done over. New "Magic Chef" gas range, new electric fixtures, shades, etc. Two-car garage. Located as this property is within a short distance of schools and stores, and only 10 minutes drive from the city, it offers a real opportunity. Terms may be arranged to suit. Mr. Schaaf, NA. 5833.

Sale—Farms, Land 73

"MOUNT REPUBLICAN"—Handsome brick colonial, excellently preserved with number of barns and stables. Approximately 480 acres, 300 clear; excellent tobacco farm; 42 miles from Washington, in Southern Maryland, overlooking Potomac River. Further details from—
MARYLAND REALTY TRUST, INC.
1024 Vermont Ave. N.W. ME. 5617.

$50 DOWN—18 acres wooded land 9 mi. D. C. Price, $675. NAtional 3753 or ATlantic 6205-J.

Sale—Shore, Waterfront 75

WATERFRONT—On Potomac River, at Wellington Villa, Va., about half acre, priced to sell. Call Aurora Hills Homes, Inc., Jackson 1866.

I HAVE SEVERAL FARMS and country homes that I can exchange for city property or suburban, with some acreage attached. Let me know what you have and what you want. Buell Farm Agency, Herndon, Fairfax County, Va.

240-ACRE FARM on Chesapeake Bay, near mouth of Rappahannock River; 100 acres rich land, balance timber; cove for duck and geese hunting. Two story, 8-room old colonial house, barn and outbuildings. Price, $8,500. Buell Farm Agency, Herndon, Fairfax County, Va.

Real Estate Wanted 76

ATTENTION! I have of number of buyers looking for used houses. Let me sell your home. TOM WARREN, 1108 16th st. nw. DI. 2133.

I PAY CASH for houses, brick or frame, white or colored. Immediate action, no commission. E. A. GARVEY, District 4508. 1126 Vt. ave. Eve. GE. 6690.

TO SELL, trade, rent, City-Suburban, home investments, lots, farms, waterfront, see us. Results since 1896. N. E. RYON CO., 1216 New York ave.

WANT REAL ESTATE TO SELL. ROBERT E. McKEEVER CO., INC., Shoreham Bldg. NA. 4750.

WE HAVE CUSTOMERS
from different States who are very desirous of purchasing remunerative farms and country homes in Md. and Va. If your farm can be bought, at intrinsic value and has an appealing approach and inducement, we can sell it for you. Remember the time to sell is when you have a customer.
List your farm with us for sale.
WM. H. SAUNDERS CO., Inc.
1519 K St. NW. DI. 1015.

Sale Miscellaneous 83

FURNITURE FOR RENT
Rent an Unfurnished Apartment and Let Us Furnish It for You.
We Also Rent Office Furniture.
H. BAUM & SON
616 E St. N.W.

Certain-teed
Roofs that can take it they're MILLERIZED

THE GENERAL CONTRACTING CO., INC.
925 N.Y. AVE. NW. DI-3373

"Famous Make" Radios Drastically Reduced
Now—You Can Own a Guaranteed Rebuilt Radio for as $9.95
Little As .....
95c down; 95c weekly
• Radio Phonographs • Midgets
• Short Wave Sets • Table Models
• Consoles
THE CAPITOL SPECIAL
Philco 11-tube, late-model set. Finished in matched hardwood veneers and equipped with superdynamic speaker, it presents all the selectivity and balanced tone for which Philco is famous. Fully reconditioned and new-radio guarantee. Only $19.95
95c Down 95c Weekly
F. S. HARRIS CO.
2900 14th St. N. W. CO. 0100
OPEN NITES

Post Classified Ads—National 4200.

Sale Miscellaneous 83

DEALERS' ADS under this head may contain a firm name or a business address or state the word "Dealer." Other ads are presumed to be from private individuals. Readers who find dealers masquerading in this column as private individuals are urged to report the matter to The Washington Post.

COAT, Hudson seal, slightly worn, size 36, $37.50. 1412 G st. nw. NA. 5448.

DESKS, chairs, tables, files and other used office furniture. H. Baum & Sons, 616 E st. nw.

VINETTE SUITE, mahogany, with drop-leaf table; also odd table; reasonable. 1306 Sheridan st. nw.

AMERICAN Typewriter Co. clearance sale of 200 machines. Real bargains. Open eves. 1431 East Capitol st. LI. 0082.

ANTIQUE CHAIR FOR SALE—Inquire 202 E st. nw.

ACCORDIONS—Before purchasing a piano accordion it's to your advantage to see Droop's first. 1300 G st. nw.

ANTIQUES—Pine and maple furniture, glassware, mirrors, etc.; prices reasonable. Fertile Meadows, Laytonsville, Md.

ANTIQUES—We have in our galleries intriguing antiques at reasonable prices; four beautiful antique crystal chandeliers of unusual design; lovely crystal glassware. Murray Galleries, 1734 20th st. nw. NOrth 4006.

CAMERA, lenses, photographic equipment, binoculars, projectors bought, sold, exchange. 905 D st. nw. ME. 8898.

CHILD'S oak roll top desk and chair; excellent condition; $10. 1632 Riggs pl. nw.

FRIGIDAIRES—5 cu. ft., guaranteed excellent condition, only $44.50 while they last. 1318 U st. nw.

FRIGIDAIRE—In excellent condition; 4 cu. ft. No reasonable offer refused. Notes, 633 Indiana ave.

GAS RANGE—Detroit Jewel, console model, brand new; floor sample; sacrifice. B. A. Coe & Co., 3121 14th st. nw. CO. 0200.

OFFICE RUG, green Wilton, broadloom, 12x15 feet; practically new. Phone Dist. 2700.

PIANOS FOR RENT—$3 per month and up. Choose from the largest display in the city—12 fine makes. All rental paid applies on the purchase price if you decide to buy later. NAt. 4730. Kitt's, 1330 G st.

RADIOS—Clearance sale; reconditioned sets; $3.95 comp. and up. Fifty 8 to 10 tube consoles. Majestic, Philco, etc. $6.95 to $9.95 comp. Apex Elec. Co., 709 9th st. nw. Open eves.

REFRIGERATORS—Westinghouses, Frigidaires, Majestics, Kelvinators, Copelands; $29.50 up; one unconditional guarantee. A. A. A., 1215 New York ave.

SEWING MACHINES—New and used. Real bargains; renting, repairing. Sewing Machine Exch., 2412 18th st. nw. CO. 3245.

TYPEWRITERS—Portables, $13.50 and up; guaranteed. Woodstock Typewriter Co., 738 13th st. nw. NAtional 2370.

TYPEWRITERS — All makes, $17.50 up; guaranteed 1 year; rent, repair. Standard Typewriter Co., 723 10th st. nw.

TYPEWRITERS—Current model Coronas and L. C. Smith for rent. Bargains in rebuilt and reconditioned machines. The L. C. Smith & Corona Typewriters, Inc., 1018 15th st. nw. NA. 0411.

TYPEWRITERS—Corona. Model 3, in fine shape, $14.50; Underwood portable, stand, keyboard, new demonstrators, $30. Typewriter Sales & Service Co., 811 17th st. nw.

WASHING MACHINES—Reconditioned. Our entire stock of well-known makes now on sale at prices and terms lower than we have ever offered. Come early and get the first pick. F. S. Harris Co., 2900 14th st. nw. CO. 0100.

| | ANTIQUES—RARE | |
Unusual assortment furniture, glass, etc. 1408 New Hampshire ave. nw., 1st floor.

NEW AND USED RADIOS.
Refrigerators drastically reduced. We must have more room for new stock. Terms as low as $1 weekly. Monarch Radio Shop, 717 12th st.

PIANOS FOR RENT
$3.50-$4.00 PER MONTH AND UP.
Finest Rental Stock in Washington.
W. W. KIMBALL CO. 721 11th St. NW.

Coal, Fuel Oil, Wood 83A

OAK fireplace wood, dry, well seasoned, any length, $12 cord. Call NO. 0868.

TIDEWATER COAL CO.
Complete stock—2,240 lbs. to the ton.
Stone Mountain Egg, $8.50.
POCAHONTAS
Chestnut, $9.00: Stove, $10.00; Egg, $10.50.
VIRGINIA HARD.
Pea, $8.50; Special Furnace, $9.50.
Chestnut, $10.50; Egg, $10.75.
Carried in Nos. FREE. WEst 1429.

ARLINGTON COAL CO.
2,240 Pounds to the Ton.
Bagged and carried to bins free.
Pocahontas Crnut, (1) ton $9, (2) ton $17.
Pocah'ntas Stove, (1) ton $10, (2) ton $19.
Pocah'tas Egg (1) ton $10.50, (2) ton $20.
Virginia Hard Pea $8.50
Virginia Hard Special Furnace..... $9.50
Virginia Hard Chestnut $10.50
Virginia Hard Stove $10.75
Blue Ban. Egg, (1) ton $8.50, (2) ton $16.
Washington Telephone, JAckson 1880.

Miscellaneous Wanted 84

ANTIQUE JEWELRY, discarded large and small watches, dental gold; special high prices paid. Schiller Bros., 922 F nw.

AUTOGRAPH letters of Presidents, statesmen, stamp collections, old coins bought. Hobby Shop, 716 17th st. nw. DI. 1272.

Sale Miscellaneous 83

"Famous Make" Radios Drastically Reduced
Now—You Can Own a Guaranteed Rebuilt Radio for as $9.95
Little As .....
95c down; 95c weekly
• Radio Phonographs • Midgets
• Short Wave Sets • Table Models
• Consoles
THE CAPITOL SPECIAL
Philco 11-tube, late-model set. Finished in matched hardwood veneers and equipped with superdynamic speaker, it presents all the selectivity and balanced tone for which Philco is famous. Fully reconditioned and new-radio guarantee. Only $19.95
95c Down 95c Weekly
F. S. HARRIS CO.
2900 14th St. N. W. CO. 0100
OPEN NITES

DICK TRACY

At Three Thirty A. M.

Post Classified Ads—National 4200.

Miscellaneous Wanted 84

BOOKS BOUGHT—All kinds, any quality; also postage stamps. Spot cash paid. Pearlman's, 1407 G nw. ME. 5415.

CLOTHING—Highest prices paid for men's used clothing. Berman's, 1122 7th st. nw. Phone MEtropolitan 3747. Will call.

DISCARDED and broken old gold, jewelry, antiques, silver, gold teeth, watches; spot cash paid. Milsom's, 436 9th st. nw.

GOLD OR PLATINUM JEWELRY AND SILVERWARE AND GOLD TEETH, ANY CONDITION. WE PAY CASH. A. KAHN, INC. 44 YEARS AT 933 F St. N.W.

CASH FOR OLD GOLD
LOUIS ABRAHAMS, 711 G ST. N.W.

GOLD—DIAMONDS
Highest cash prices.
A. MARKEL, Room 211, 918 F N.W.

SPOT CASH PAID IMMEDIATELY
OLD GOLD AND SILVER
WATCHES, DIAMONDS AND ANY OLD Discarded Jewelry or Gold Teeth
SELINGER'S, 818 F ST. NW.

Wanted—Automobiles 88

NORRIS, INC.,

FROM RELIABLE BUILDERS AND BROKERS—A GROUP OF

Mid-Week Real Estate Specials

MODERN HOMES! HOMES IN EVERY SECTION! LONG-TIME PAYMENT PLANS!

YOU are invited to inspect these

NEW Wardman-Built Homes at

6205 Melville Pl., Chevy Chase, Md.

Open Daily and Sunday

$11,750

Designed and planned to meet the most discriminating demands of today's HOME-BUYER these houses offer the latest designs in home construction.

Of center-hall Colonial style they have 3 bedrooms, each with 2 cedar-lined closets (one with first floor bedroom), 2 baths, large living room with open wood-burning fireplace, venetian blinds and built-in garage.

Each is on a large well landscaped plot with enclosed picket fence.

TO REACH: From Chevy Chase Circle Drive out Brookville Road to Bradley Lane, then right one block to homes.

HARRY WARDMAN Inc.

1512 K St. N.W. DI. 3830

"LIFE'S WORTH LIVING IN A WARDMAN HOME"

Sample House:

1313 Hamilton St. N.W.

7 ROOMS, 2 BATHS RECREATION ROOM

See this Wardman development today! Homes of merit featuring 7 large rooms, 2 Baths, Recreation Room, Automatic Heat, furred walls, weatherstripped throughout.

We will consider your house in trade on one of these Individually Constructed Homes.

To Reach: Out 13th St. N.W. to Hamilton. Left to Houses.

"Life's Worth Living In a Wardman Home"

HARRY WARDMAN, Inc.

1512 K St. N.W. DI. 3830

Your Own Home

—the best old age security in the world!

Look ahead—not to 1937 or 1940, but to 1960 or 1970. And as the years fly by, will you still be paying rent, or will you know the pleasure, the security of a home of your own.

Study these ads before you visit the houses, find out how simply, how easily you, too, can become a home owner. And, as you pause to consider, remember . . . your own home is the best old age security in the world.

Washington's Outstanding Value

Only $6,350

Only One Left

1917 Naylor Road S.E.

(8 minutes from the Capitol) Two families can live in complete privacy.

New brick homes, each having 6 large rooms, 2 tiled baths, ultra-modern kitchen, hand-decorated walls, best construction features, fully insulated. Many other attractive features. Overlooking park and golf course. Near schools and stores. Easy terms.

To Reach: Drive over Pa. Ave. Bridge, turn right on Minn. Ave., then right on Naylor Rd. and proceed to house.

REGAL HOMES CORP.

1901 Naylor Rd. S.E. Lin. 9828

LIVE WHERE LIVING IS A PLEASURE EXCLUSIVE YET MODERN AT

PERMANESQUE HOMES VILLAGE

$5,450

Monthly Payments As Low As

$23.00

Per Month

Containing large living room, dining room, kitchen, 2 bedrooms, tile bath, porch 10x20, garage, large lot, hot water, automatic heat, electric refrigeration, electric stove, pastry mixer, copper roll screens, Vita glass, steel casement windows. The finest of structural features have been combined with beauty of design to make this one of the outstanding homes on today's market.

TO REACH

Drive over Arlington Memorial Bridge to Arlington Memorial. Take road to left and continue past the Little Tea House on South Arlington Ridge Road (Mt. Vernon Ave.) along the ridge to Russell Road, turn right and BEVERLY HILLS entrance is only a few hundred feet beyond.

PERMANESQUE HOMES VILLAGE, Inc.

Beverly Hills, Va. Alex. 1304

KLINGLE GARDENS

A RESTRICTED NEIGHBORHOOD RICH IN NATIONAL BEAUTY BORDERING ROCK CREEK PARK

MODEL HOME

3514 24th St. N.W.

(Just North of Porter St. between Conn Ave. and 16th St.)

BEING enhanced by the erection of only fine homes designed for this location and offering all the advantages of park, residency, yet only 10 minutes from downtown.

Open Tonight to 9 P. M. and Daily

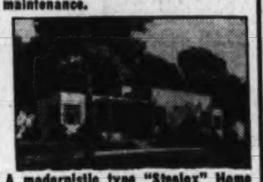
Out Connecticut Ave. to Porter St. and right to Exhibit House sign.

SANDOZ, Inc.

2 Dupont Circle DE. 4010

Lasting Home of Steel "Steelox"

An answer to the problem of durable low-cost construction and maintenance.



A modernistic type "Steelox" Home

- Patented interlocking steel ("Steelox") panel sidewalls and roof.
- Fully insulated with Rock Wool.
- Low upkeep cost.
- Termite and vermin proof.
- Fire resistant.

The utmost in comfort, convenience and utility for the money.

More than 30 other designs to select from containing 4 to 7 rooms. Built complete on your lot for as low as

$3,500

Descriptive folder and other information on request.

To inspect "Steelox" home already built phone or see

Suburban Realty Co.

21-22 Dudrow Bldg., Hyatts., Md. GReenwood 2746 or 1986

A Beautiful Studio Home on

Three Wooded Acres

This charming French provincial home is most unusual in design—besides its massive timbered studio living room it contains 4 bedrooms, 3 baths, dining room, butler's pantry, electric health kitchen, sun porch with open fireplace, large recreation room, maid's room and bath, terrace porch, 2-car garage, oil heat and electric refrigeration This home is located in

Bradley Hills Grove

A beautiful community of 350 wooded acres which enjoys the distinction of being the only highly restricted residential section where the minimum lot is ½ acre or more. All homes are custom built and planned to meet the most discriminating demands.

THIS IS AN ELECTRIC KITCHEN HEALTH HOME

To inspect drive out Wisconsin Ave. to Bradley Lane, turn left (west) 1¼ miles on Bradley Boulevard to field office and ask representative to see home on Fernwood Road.

R. Bates Warren

1108 16th N.W. NA. 9452

ATTRACTIVE BARGAIN DESIRABLY LOCATED

3614 14th St. N.E.

ALL-BRICK. FULLY DETACHED.

A home of 6 spacious and commodious rooms, 2 lovely baths, full basement and automatic heat.

A large well landscaped lot with detached garage.

Must be seen to be appreciated. Priced most reasonable at $10,750.

Adjacent to Monastery and park.

Open for your inspection daily, 10 to 9.

HARRY WARDMAN, INC.

1512 K St. N.W. DI. 3830

"Life's Worth Living in a Wardman Home"

---

526 Powhatan Pl. N.W.

. . . In a New

Wardman Group of LOW-PRICED HOMES

This all-brick home has spacious rooms, 2 complete baths, heated recreation room, hardwood trim and floors, bronze screens, thoroughly weatherstripped and insulated. See the value group.

$7,450—$7,650

After down payment $52.50 per month pays principal, interest, insurance and taxes.

HARRY WARDMAN, Inc.

1512 K St. N.W. DI. 3830

"Life's Worth Living in a Wardman Home."

New B. H. Gruver-Built Homes

2432 39th Pl. N.W.

on WEST side of 39th Place South of Calvert St. N.W.

Equipped with Bryant Automatic Air-Conditioned Heat for your comfort and convenience.

ATTRACTIVE 18-ft. and 20-ft. English Normandy homes. Red face brick exterior with variegated colored slate roof. Large porch. Practical interior floor plan with vestibule entrance and clothes closet, living room with open stone fireplace and dining room. Complete kitchen. Second floor: 3 and 4 bedrooms, 2 baths. Cozy finished recreation room. Laundry. Built-in garage.

Furnished Exhibit Home

2438 39th Place N.W.

Open 9 A. M. to 9 P. M.

B. H. GRUVER

Owner-Builder

816 Investment Bldg.

NA. 1787

JUST COMPLETED

A NEW GROUP OF 11

ALL BRICK HOMES Built by MONROE WARREN

3530 to 3550 W PLACE N.W.

FURNISHED EXHIBIT HOME

3548 W PLACE N.W.

PRICED AT

$8,450 UP

FHA INSURED MORTGAGE SYSTEM

OPEN DAILY AND SUNDAY

To Reach: Out Wisconsin Avenue to W Place, West one block to houses.

Phone EARLE M. DAWSON, Sales, Emerson 5744

The Two Outstanding "Buys"

Cafritz "Lifetime" Homes

In two delightful residential communities, which you can buy at prices that will make them satisfactory "Lifetime" investments.

Homeland

The in-town community of wholly detached homes on big wide lots 120 feet deep. Two were sold the first week after completion—that means they have all the attractions which the Cafritz name stands for.

4526 Brandywine St. N.W.

Prices Begin **$10,250**

Directions: Motor out Wisconsin Avenue to River Road, turning left one block to Brandywine Street.

Woodland

A community literally hewn out of the trees. Just 2 left.

7408 and 7411 Custer Road

One is a new type bungalow; the other is 2-story, center entrance Colonial.

Either **$8,950**

Directions: At Bethesda Bank turn into Old Georgetown Road—a short mile to Huntington Parkway, with the entrance to Woodland on the left.

CAFRITZ

1404 K St. DI. 9080

THIS IS AN ELECTRIC KITCHEN HEALTH HOME

New Steel Homes Copper Clad

Ten fabricated steel and copper homes are nearing completion—they are quality homes built in accordance with modern engineering methods which achieve comfort, durability as well as beauty in design. The homes consist of living room, 2 bedrooms, bath, kitchen and dinette—an individual home with the conveneince of an apartment. Large lot and garage.

PRICE **$7,350**

FIREPROOF

Engineering research and materials were furnished by Republic Steel Co, Kennecott Copper Co., Briggs Manufacturing Co., Chrysler and Crittall Manufacturing Co.

To Reach: *To inspect drive out Conn. Ave. to East-West Highway, turn left (west) 4 squares to property on Montgomery Avenue just south of E.-W. Highway.*

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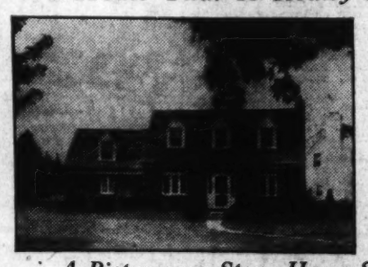

5900 WILSON LANE

CORNER BRADLEY BLVD.

$13,950

A Picturesque Stone Home Situated on a Lot That Contains 15,000 Sq. Ft.

6 unusually large rooms, 2 complete tile baths, recreation room, 2-car garage, automatic heat. One of the most beautiful lots in this convenient section.

We have several other homes nearing completion in ENGLISH VILLAGE, which, when completed, will be one of the outstanding developments around Washington. Only a short drive to downtown.

TO REACH:

Drive out Bradley Lane to intersection of Wilson Lane and turn left one-half square to houses, or out Wisconsin Ave. to Bank of Bethesda, turn left on Georgetown Road 2 squares to Wilson Lane, and sign, English Village. Continue on Wilson Lane 1 mile to homes.

LEVIN P. HANDY

SOUTHERN BLDG. NA. 6314

BEAUTIFUL

MT. IDA

Open for Inspection Today and Daily

An ideal home in a neighborhood unexcelled in natural charm, and unsurpassed in residential prestige in Alexandria. Six rooms and two baths with overhead shower. You will find almost all the improvements that others claim to have. Within two blocks of schools, stores, churches and transportation.

$5,500

5 Rooms and Bath.

$6,500

6 Rooms and 2 Baths.

TO REACH: Take upper Arlington Ridge Road to Russell Road, turn left at Mt. Ida Ave. to property. (Opp. Colonial Park Entrance).

J. H. POLADIAN

508 Mt. Vernon Ave., Alexandria, Va. Phone 3148, 2998.

OPEN EVERY NIGHT—MARIETTA PARK

FURNISHED HOME

5803 3rd Place N.W.

Open Daily to 9 P. M.

STARTLING new features, never before incorporated in new homes . . . semi-detached brick on wide lots . . . TWO MASTER BEDROOMS. Also large 3d floor bedroom . . . 2 de luxe baths . . . exceptionally large dining room with buffet nook . . . big breakfast room . . . de luxe kitchen . . . big recreation room . . . large landscaped yards, fine neighborhood, near schools, stores, parks and transportation. OPEN AND LIGHTED EVERY NIGHT.

DRIVE OUT! Out 5th St. or any northbound street to Nicholson, right on Nicholson to 3rd Pl. and homes.

Built by MODERN BUILDERS, Inc.

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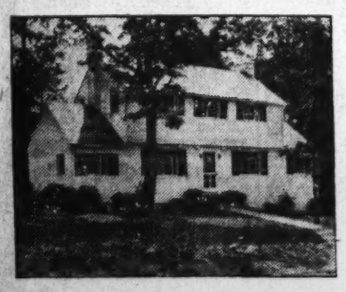
Tower Bldg. DI. 3100

People Who Appreciate the Utmost In Comfort Are Moving to

PERMANESQUE HOMES VILLAGE



YOU CAN OWN A HOME LIKE THIS AT

$8,150

Payments As Low As

$38 Per Mo.

Containing four bedrooms, two baths, large living room, dining room with built-in china cabinets, beautiful kitchen, breakfast nook, two large fireplaces, garage attached and many extraordinary features and equipment on a wooded site 70x125. Investigate now!

TO REACH—Drive over Arlington Memorial Bridge to Arlington Memorial. Take road to left and continue past the Little Tea House on South Arlington Ridge Road (Mt. Vernon Ave.) along the ridge to Russell Road, turn right and BEVERLY HILLS entrance is only a few hundred feet beyond.

PERMANESQUE HOMES VILLAGE, Inc.

BEVERLY HILLS, VA. Phone ALEX. 1304

NEW DETACHED BRICK HOMES

6111 N. DAKOTA AVE. N.W.

$9,450

Furnished and Draped by P. J. NEE CO.

Drive out 13th Street N. W. to Quackenbos St. or Rittenhouse St., turn right (east) to 2nd St. and homes.

This home contains large living room with fireplace, spacious all-gas modern kitchen, large dining room and pine-paneled recreation room. Upstairs are three large bedrooms and spacious tile bath, completely equipped throughout with Crane bathroom fixtures. There is a detached garage on the beautifully landscaped lot; weather-stripped, screened and insulated slate roof, automatic gas furnace.

LEVIN P. HANDY

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THERE ARE PLENTY OF REASONS FOR BUYING A HOME

Real estate prices are definitely on a rising trend, but they are still economical. Building costs are reasonable, too. The man who buys a home now will get excellent value for every dollar he invests—and he may see his investment increase greatly in a few short years.

But entirely aside from these reasons for buying a home, are the personal satisfactions which home ownership brings. And the thrill of home ownership is one of the greatest in a lifetime.

Read the surrounding advertisements of homes for sale. You may see here just the home you've been hoping to find.

The Washington Post

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Bradley Hills

Overlooking Kenwood

Charming New

Detached Brick Home

5555 Bradley Boulevard

Six Rooms—Two Baths

Built-in Garage

Individual in design, beautifully landscaped lots 60x135, gas furnaces, Electrolux Refrigeration, extra tiled lavatory on 1st floor; screens, weatherstrips, caulked and furred, large living porch; Rock-Wool Insulated. An economical, moderate-priced home.

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Drive out Conn. Ave. or Wisc. Ave. to Bradley Lane (Bradley Blvd. west of Wisc.) to Glenbrook Rd.

Only 6 Left of These

QUALITY HOMES

Out of a Whole Block

5026 3rd St. N.W.

EXHIBIT HOME

Six Rooms—2 Baths

Built-in Garage

$8,950

Large club-recreation room, modern cabinet kitchen; Electralux refrigerator, screens, weatherstrips; caulked and insulated; open fireplace.

Open Daily to 9 P. M.

L. T. Gravatte

729 15th St. Realtor NA. 9758

Announcing

The very finest homes, completely Air-Conditioned by G. E. Co., in Washington's finest location, will be open next week as the latest

WASHINGTON POST MODEL HOME GROUP

PRE-SHOWING TODAY

9 A. M. to 9 P. M. and Daily

MODEL HOME

718 Oglethorpe St. N. W.

Completely Air-Conditioned by General Electric Co.

Exclusive Representatives

WAPLE & JAMES

1224 14th St. N.W. Realtors DIst. 3346

NED BRANT—A Story of College Athletics — By Bob Zuppke, Famous Football Coach.

READ THIS, NED—WE'RE HEROES!
11-18
I'D RATHER READ THIS ABOUT CARTER BEATING THE TOUGHEST TEAM IN THE CONFERENCE, BUD
LISTEN—THE TWO CARTER FRESHMAN STARS TACKLED THE TWO RUFFIANS AS THEY ATTEMPTED TO TAKE RED LIGHT OFF THE FIELD IN A COMMANDEERED AMBULANCE—
THE RUFFIANS WERE GAMBLERS WHO LOST HEAVILY WHEN RED LIGHT RETURNED TO THE GAME AND SCORED THE WINNING TOUCHDOWN AFTER A SENSATIONAL 30-YARD RUN
I ALMOST FORGOT! THE PRESIDENT WANTS US OVER FOR DINNER!
PRESIDENT DONALDSON OF CARTER? YOU'RE KIDDING, AREN'T YOU?

APPLE MARY AND DENNIE — By Martha Orr

GEE WHIZ, MARY, I WOULDN'T MIND THIS JOB OF DELIVERIN' "MAGIC APPLES" IF ONLY WE HAD A TRUCK. BUT PUSHIN' THIS OLE CART AROUND IS SO BLAMED SISSY.
ALL RIGHT, IF YOU DON'T WANT THE JOB, I'LL GET SOMEONE ELSE TO HANDLE IT.
YEAH, I WISH YUH WOULD. I'LL DO SOMETHING ELSE FER YUH.
WHO'LL YUH GET?
SLIM! HE'LL BE GLAD TO TAKE IT. HE'S BEEN SICK IN BED WITH A BAD COLD, BUT IS MUCH BETTER, NOW.
HUH, I SEE; I'M ALL RIGHT LONG AS SLIM AIN'T AROUND, BUT AS SOON AS HE GETS WELL, I'M SHOVED OUT ON MY EAR. NOBODY CARES ABOUT ME.

LALA PALOOZA — Vincent Needed a Bath Anyway — By Rube Goldberg

BOUNCING BULLFROGS! THE TELEGRAM'S ON FIRE!
WHAT'LL I DO? WHAT'LL I DO? OH-OH—
SCRUB WITH BATH
QUICK, EFFINGHAM—READ THIS—I AIN'T GOT MY GLASSES!
DEAR VINCE—GONZALES AN IMPOSTOR—LEFT ENOUGH RUBBER CHECKS HERE TO START TIRE FACTORY—OWES ME $143.95 FOR CLOTHES (SIGNED) HORACE BLOOT

MICKEY FINN — By Lank Leonard

I WAS JUST THINKIN' MICKEY—WOULDN'T IT BE TERRIBLE IF THAT CONTACT SWAMED UP ON YOUR UNCLE WHILE HE WAS FIXING THAT BUS?
OH, ROGER!
DON'T WORRY! UNCLE PHIL ONCE TOLD ME HE CAUGHT SIX FELLAS LIKE THAT ALL BY HIMSELF!
WOOF! WUGGUP!
GRAAA-
THERE HE IS WARDEN!
WELL, I'LL BE—THE DOGS HAVE GOT HIM UP A TREE!
CLOSE IN NOW—BUT BE CAREFUL!
—THEN JUST AS I GRABBED HIS THROAT I SLIPPED—AND EVERYTHING WENT BLACK!

DIXIE DUGAN — Getting Some Place — By J. P. McEvoy and J. H. Striebel

ALL OUR MONEY WAS LEFT IN THE COAT THAT I EXCHANGED WITH A LADY IN A TRAILER
AND, WITH NO GAS, I'VE JUST GOTTA GET SOME MESSAGE HOME FOR HELP
MY—!
STOO BAD WE AIN'T GOT A PHONE
TH' NEAREST PLACE I KIN THINK OF THAT MIGHT HAVE ONE IS UP TH' ROAD A BIT—JOSH YOKEL'S FILLIN' STATION
OH—YES—I KNOW HE HAS A PHONE—I'VE USED IT SEVERAL TIMES MYSELF
DOES EH?—WAAL THAT'S YER LIFE-SAVER, MISS
AN' I KIN GIVE YA ENOUGH GAS FROM OUT'N TH' TRACTOR TO AT LEAST GIT YA TO HIS PLACE
EA-WELL!

JOE PALOOKA — Pipe Down — By Ham Fisher

THEN WOULD YOU CONSIDER MEETING DUKE DROPPER HERE AT MY CLUB?
OH BOY! I WOULD IF I AIN'T NOTHIN' PD LI—
UH MIKE—(PSSST—SHUT UP FOR HEAVENS SAKE—) UH—LOOK HERE SNYDER HE SAYS NOTHING WOULD MAKE HIM DO IT.
DONAHUE GRABS JOE AND PULLS HIM TO ONE SIDE—
I SAID I'D LOVE IT.
GOOD NIGHT—DON'T OPEN YOUR MOUTH! YOU'LL RUIN IT! LET ME DO ALL THE TALKING.
I'VE CONVINCED HIM HE SHOULD, HE'LL BOX DROPPER.
FINE—THAT'S GREAT OF YOU, DONAHUE, THANKS.
YOU SURE HAD ME SWEATING! YOU ALMOST SPILLED THE BEANS A COUPLE OF TIMES.
TCH—TCH—AH! AFTER ALL THE RAMBARSIN' KNOCKS I GIVE ME.

THE GUMPS — A Pair of Knaves

"PIERRE THE PENMAN"! THE SLICKEST ARTIST IN THE BUSINESS!
HELLO—PIERRE, M'BOY!
GO 'WAY, COPPER—I HAD NOZZING TO DO WIZ IT! I HAVE FAIRFECK ALIBI!
NOTHING TO DO WITH WHAT? I'M NO COPPER—I'M RUNT RADCLIFF—YOU REMEMBER THAT STRETCH WE DID TOGETHER IN SAN QUENTIN?
SH!!!—NOT SO LOUD! I REMEMBAR—SIT DOWN—WHAT'S ON YOUR MIND?

NAPOLEON AND UNCLE ELBY — By Clifford McBride

HAROLD TEEN — The Alert Mistah Sampson

YOU MEAN TO STAND THERE AN' TELL ME SANDMAN SAMPSON IS READY FOR A SPARRIN' MATCH?
YASSUH!
HE'S ASLEEP! I COULD UP AN' SOCK HIM RIGHT NOW—WATCH!
POW!
WHEN HE'S GOT HIS TIE OFF HE'S READY FO' ACTION!
WELL, I'LL BE A TUT, TUT, TUT?

BENNY — False Alarm — By J. Carver Pusey

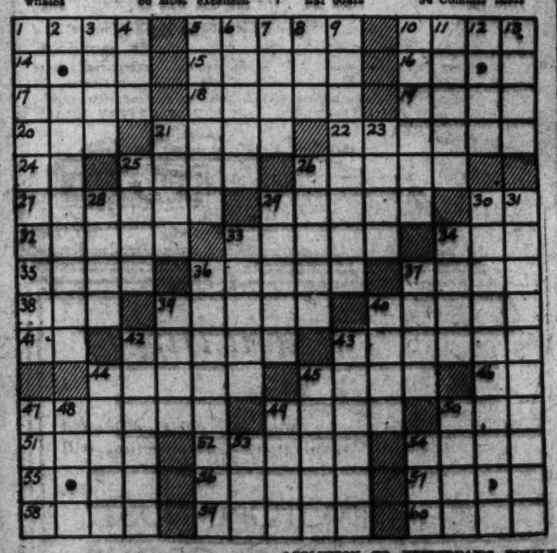
Daily Crossword Puzzle

ACROSS.

1 Entrance
5 Chief Assyrian divinity
10 Great haste
14 First word of the handwriting on the wall
15 Mat fabric
16 Grafted: heraldry
17 Old
18 Assume an attitude of reverence
19 Jewish month
20 Female sandpiper
21 Finely divided rock
22 Thrust
24 Article
25 Flower
26 Not fresh
27 Essential oil of orange blossoms
29 Roman naturalist and author
30 Mathematical ratio
32 Unit of score in bridge
33 Valiant
34 School of whales
35 Chop roughly
36 Salt water
37 Insect's feeler
38 American Indian
39 Convey closer
40 Incline
41 Compass point
42 False attack
43 Impassive
44 Mark left by something that has passed
45 Food: slang
46 Palm lily
47 Contracted
49 Talon
50 Kind of meat
51 Cripples
52 Machine for compressing into large bundles
54 Sound of the surf on the shore
55 Sea eagle
56 Cognizant
57 Sign
58 Unwanted plant
59 Large vessels for holding liquids
60 Most excellent

DOWN.

1 Genus of the pimpernel and lovelies-bleeding
2 Deteriorate
3 Arrow poison
4 Spread to dry
5 Soda ash
6 Term of address to a small boy
7 Cultivated with certain implement
8 Utilize
9 Pertinent
10 Actually
11 Excessive
12 Self-luminous body
13 Present
21 Glossy fabric
23 Division of a highway
25 Device for raising and lowering canal boats
26 Popular Japanese
28 Cereal
29 Picture made from a negative
31 Boats rapidly
33 Obstruction
35 Verge
36 Poison
38 Kind of missile
39 Agricultural implement
40 Vegetable
41 Peak
43 Fashioned
43 Parishes
44 Threefold
45 One employed to keep records
47 Kind of duck
48 Plant animal
49 Tribe
50 Dwelling place
53 The mikrfarad
54 Commit theft



SOLUTION TO YESTERDAY'S PUZZLE

M	A	D	■	M	A	L	A	R	■	C	A	P
O	M	E	■	A	N	T	L	E	■	H	I	E
P	E	P	O	■	O	K	L	A	H	O	M	A
■	■	■	I	N	A	N	E	■	D	O	P	■
T	A	L	E	S	■	L	A	Y	S	■	M	E
O	N	A	■	T	O	Y	S	■	E	R	I	A
R	E	T	A	I	L	■	P	L	A	I	N	S
A	L	E	C	■	P	E	S	O	■	C	U	E
H	E	■	U	S	E	R	■	G	L	O	S	S
■	■	■	I	T	O	■	O	L	E	I	C	■
G	E	N	E	R	A	T	E	■	T	H	U	D
A	R	C	■	A	R	I	S	E	■	E	L	I
B	A	H	■	S	E	C	T	S	■	T	E	N

Virginia Prepares To Call Road Bids

Special Dispatch to The Post.

Winchester, Va., Nov. 17.—City Manager Arthur M. Field said today he has been informed by H. G. Shirley, State highway commissioner, that the highway department is prepared to call for bids for the construction of Route 11 north of Winchester to the West Virginia line as soon as the Federal Government has approved plans submitted for the project. Funds for the construction were allocated last summer. The project will complete the old high-crowned road in the famous Shenandoah Valley turnpike from the West Virginia line to a point more than 100 miles south. A modern three-lane boulevard has replaced the old road, which has played a prominent part in the history of the State and Nation and which now is the most heavily traveled route in western Virginia.

It was hoped by local citizens that the highway could be completed prior to the apple blossom festival, but it is not now believed possible, due to the 60 days that probably will elapse between the call for bids and completion of preliminary arrangements.

FUNNY SIGNS by RAY BARNES

REPORTED FROM WELLFLEET, MASS—
FURNISHED ROOMS INQUIRE INSIDE WITH BATH
R.B.B.
FROM PHILA. PA—
LOOK AT OUR $9.75 WINDOW AND TAKE A FIT SAM'S.
L.M.

Watch out for funny signs, send them to Ray Barnes, in care of this newspaper, and share your laughs.

Aunt Het

By Robert Quillen.

"Cousin Henry hadn't ought to worry so, if he is a hearty eater. There's no sense in his conscience hurtin' if his stomach don't."

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RENT THE VACANT ROOMS with a POST WANT AD

Samuel Brosius Funeral Rites Set Tomorrow

Attorney Noted Authority on Indian Affairs and Champion of Rights.

Funeral services for Samuel M. Brosius, noted authority on Indian affairs, who died Monday night following a brief illness, will be held at 1:30 p. m. tomorrow from the residence, 1663 Newton street northwest.

For more than 35 years, Mr. Brosius was Washington representative of the Indian Rights Association. He was 85 years old and retired in 1933.

A native of Chester County, Pa., Mr. Brosius came here 40 years ago. He was a member of the District bar and practiced law before the District Supreme Court.

His main interest lay in the American Indians and their problems. He was a student of Indian affairs and devoted his life to championing their cause.

Among Mr. Brosius' outstanding accomplishments were the land rights of the Navajo Indians. In 1908, he went to Arizona, where the Navajos on public domain were in danger of losing their holdings. His investigation of the matter later led to an executive order setting aside a large area as a reservation for these Indians—known as Tuba City Jurisdiction.

Mr. Brosium also presented facts to officials concerning Indian conditions in Arizona and the Leupp extension was made by executive order. On the eastern side of the Navajo country his work in behalf of Indians led to creation of a reservation and agency at Crown Point, N. Mex.

When a ruling was made by Secretary of the Interior Albert B. Fall in 1922, holding that Indian reservations were "merely public land temporarily withdrawn by executive order," and no permanent title was held by the Indians, Mr. Brosius went to the White House and later an opinion of the Attorney General reversed the Fall ruling.

During his years of work in behalf of the Indians Mr. Brosius played an important part in developing Indian legislation and his advice was often sought by members of Congress.

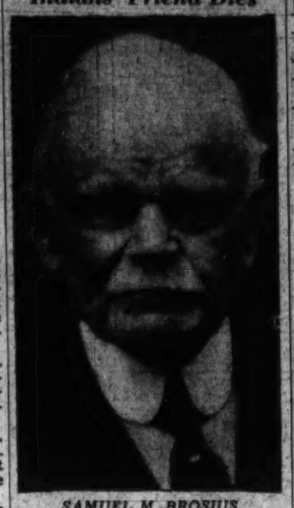
As a tribute to him, Charles H. Burke, former member of Congress and chairman of the House Indian Affairs Committee, said yesterday:

"Mr. Brosius' life monument was his devoted and faithful service to the Indians of the United States. His loss will be keenly felt by those who knew him as a friend and champion."

Mr. Brosius was a graduate of the George Washington University Law School and was a Mason. He is survived by his wife, Mrs. Anna M. W. Brosius.

Burial will be in Virginia.

Indians' Friend Dies



SAMUEL M. BROSIUS.

D. C. Man Sues LaFontaine for Dice Play Loss

Henry C. Welling Asserts He Wagered $6,897 in 'Closed Place.'

Jimmy LaFontaine, proprietor of an alleged gambling establishment on the Bladensburg road, near the District line, has been sued for $6,807.90 by a Washingtonian who declares he lost the money in "crap games" at a time when Prince Georges County authorities had stamped the establishment "closed," it was revealed yesterday.

Henry C. Welling, 1222 Jackson street northwest, plaintiff in the suit, alleges he lost the money in dice games during the period from October, 1929, to June, 1936.

Last winter, Prince Georges County police, headed by Chief Jeremiah J. Crowley, were ordered to inspect the so-called athletic club to see if there were evidences of gambling. Crowley's report to the commissioners stated that LaFontaine was operating a restaurant.

In December, 1934, the county commissioners made a personal visit to the establishment and found no indication of gambling.

Last month the grand jury stated in a report that "there were no evidences of professional gambling in the county."

Welling is represented by Attorney A. Gwynn Bowie. In 1934 Bowie filed a similar suit for another Washingtonian for $5,289, court records reveal. A settlement was made outside of court.

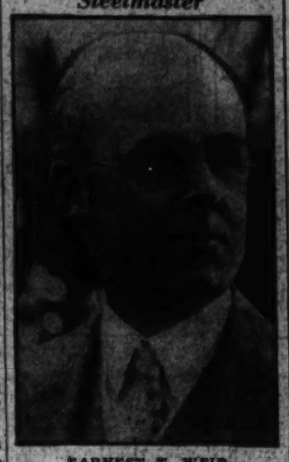
The recent suit charges that $7,000 was the total loss, but that $102.10 was returned to the plaintiff. After an attachment was issued against La Fontaine's account in the Mount Rainier branch of the Prince Georges Bank & Trust Co., a bond for the disputed sum was furnished through Attorney J. Wilson Ryon, of Hyattsville.

Virginian Missing From Ocean Liner

New York, Nov. 17 (AP).—A passenger giving the name of Garner Marshall, 70, of Hilton Village, Va., was reported today to have disappeared from the Cunard White Star liner Queen Mary early yesterday.

Ship's officers said Marshall, who was traveling alone in the third class, left a note addressed to the purser saying he intended to take his life.

Steelmaster



EARNEST T. WEIR,

who heads National Steel, disclosed that operators of the industry were divided in their views on the question of holding wage increases to the cost of living.

Officer Faces $100 Fine For Drinking on Duty

Policeman Charles R. Bremerman, of the Fourth Precinct, was recommended to be fined $100 and restored to duty yesterday when the Police Trial Board found him guilty on a charge of "being under the influence of alcoholic beverages while off active duty."

In the statement of facts filed to the board, it was charged Bremerman was found intoxicated at the Ninth Precinct Station October 25. He was suspended at that time.

Postlude

By Ray C. B. Brown.

Department of Agriculture Orchestra in Federal Auditorium Tuesday night; Walter Bauer, conductor; Glenn Carow, piano soloist. "Suite Algerienne" (Saint-Saens), Intermezzo from "Goyescas" (Granados), "Dance of the Nymphs and Satyrs" from "Armor and Psyche" (Georg Schumann), Symphony in B minor (Schubert), Pianoforte Concerto in G minor (Mendelssohn), "Pavane pour une Infante defunte" (Ravel), Overture to "Sakuntala" (Goldmark).

Public encouragement of the Department of Agriculture Orchestra has attained such force as to lever the organization out of its former hall to a new one. At its last concert in the Agriculture Auditorium, so many potential auditors were turned away for lack of seats that the program was repeated on a subsequent night. Last evening the capacious and high-pillared Federal Auditorium was nearly filled to capacity. Interest of this substantial kind is a good omen for progressive appreciation.

In his choice of music, Dr. Walter Bauer continues to put in some variations from routine, and he will probably increase the proportion of novelty as his orchestra grows more expert. If he gave us Schubert's B minor symphony and some other well-worn works on this occasion, he balanced them with the Mendelssohn concerto, which has not been aired here for some time, the engaging dance from Georg Schumann's Opus 3, and the transcribed piano pavane of Ravel.

Still in its awkward age, the orchestra is making perceptible progress toward ease and confidence of manner. To point out its present defects would be to tell both conductor and musicians what they already know. Its most serious misdemeanor is the occasional wandering into those midregions of half-tone dissonance where the nerves of sensitive auditors wince.

Glenn Carow's performance of the solo part in the concerto was fluent, if not particularly eloquent. This young pianist has a finger technique that tempts him into its display at the expense of tonal finesse. Cultivation of a bravura style is liable to lead him into carelessness in tone shading and in phrasing.

The writer of the program notes is under a misapprehension as to the meaning of Ravel's title, which is not correctly translated as "Pavane to a Defunct Young Girl." One admits that a literal translation would not sound much better, for "defunct" has lost in present usage all trace of the dignity of death. To convey the formality of the original, it is preferable to paraphrase it: "Funereal Pavane for a Princess of Spain."

Diamonds Revived As Christmas Gifts

New York, Nov. 17 (U.P.).—America's Christmas trees will glitter with more diamonds this year than any time since 1929 and more women than ever before will have rings on their fingers.

A survey of New York diamond merchants showed today that the demand for precious stones is from 20 to 25 per cent ahead of any year since the start of the depression. Retail stores throughout the country were reported to be stocking heavily in jewelry of all types, and particularly diamond-set varieties.

"For the first time within the memory of seasoned dealers," a diamond dealer said, "the foreign diamond markets are gauging their price schedules on the basis of demand in the United States market. Those in Amsterdam and other important jewel centers are watching the American market closely."

TONY: *An' what you t'ink of the new cars at the Auto Show, pretty swell, hey?*
CUSTOMER: *Mmf-mm-mmf-mmf—"It's Buick Again!"*

SEE **BUICK** AT THE **AUTO SHOW** or at any Buick dealer's

New!
For adults and children.

Monte Carlo Blocks
7 GAMES IN ONE!

Poker, Casino, Color Bingo, Rummy, Checkers, Dominoes, Hoo Doo Game

2.50 complete

Complete with 42 blocks, 100 poker chips, 4 Monte Carlo Charts, 8 colored Lotto Charts, 1 Hoo Doo Chart and full instructions for games.

Made of White Plaskon, with composition chips, complete in leatherette-finish box..... $5

Made of White Catalin, Catalin poker chips, complete in a cloth-lined leatherette box..... $10

TOYLAND—Fourth Floor

THE HECHT CO.
F Street at Seventh — NAtional 5100

OLD GOLD and SILVER DEPT.

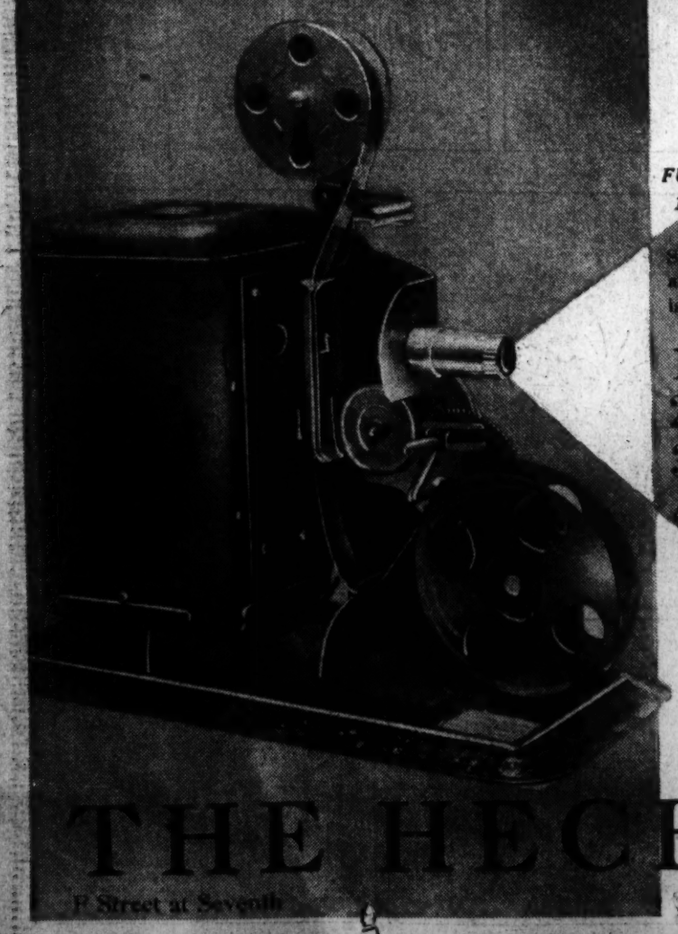
The Old Gold and Silver Exchange pays cash immediately for old, unused pieces of gold and silver. Look around the house for old jewelry, dental gold, broken silverware, watch cases, and bring them to The Hecht Co.'s Expert Appraisals.

Gold Department operated by Leo M. Alexander, licensed on Treasury Form T. G. L. 13, Pursuant to the Gold Reserve Act of 1934. No. 4638

Second Floor, New Accts. Sec.

THE HECHT CO.
F Street at Seventh

First Time at This Price!
A. C. MOTOR-DRIVEN
Movie Projector



1.95

FULL-SIZE—throws a clear image of any 16 mm. film up to 100 feet in length!

Show movies at home! Your own films or any of the amazing reels you can buy. This is a really efficient projector equipped to use

1. A. C. current (the current in use in practically all homes today)
2. With condensing lens
3. With 110 V. motor-driven
4. With case of sturdy finished black metal

May be used with an ordinary house fuse and plug, with clear bulb.

SPECIAL! MOVIE FILMS
$1 for 50 ft. of film — **1.95** for 100 ft. of film

Special Filament Bulb, 30c

TOYLAND—Fourth Floor—The Hecht Co.

THE HECHT CO.
F Street at Seventh — NAtional 5100

Order Now! Only 31 Days 'Till Christmas

PERSONALIZED
Stationery

50c Per Box

With 3 Letter MONOGRAM FREE
by these Famous Makers

- EATON
- CRANE
- WHITING & COOKE
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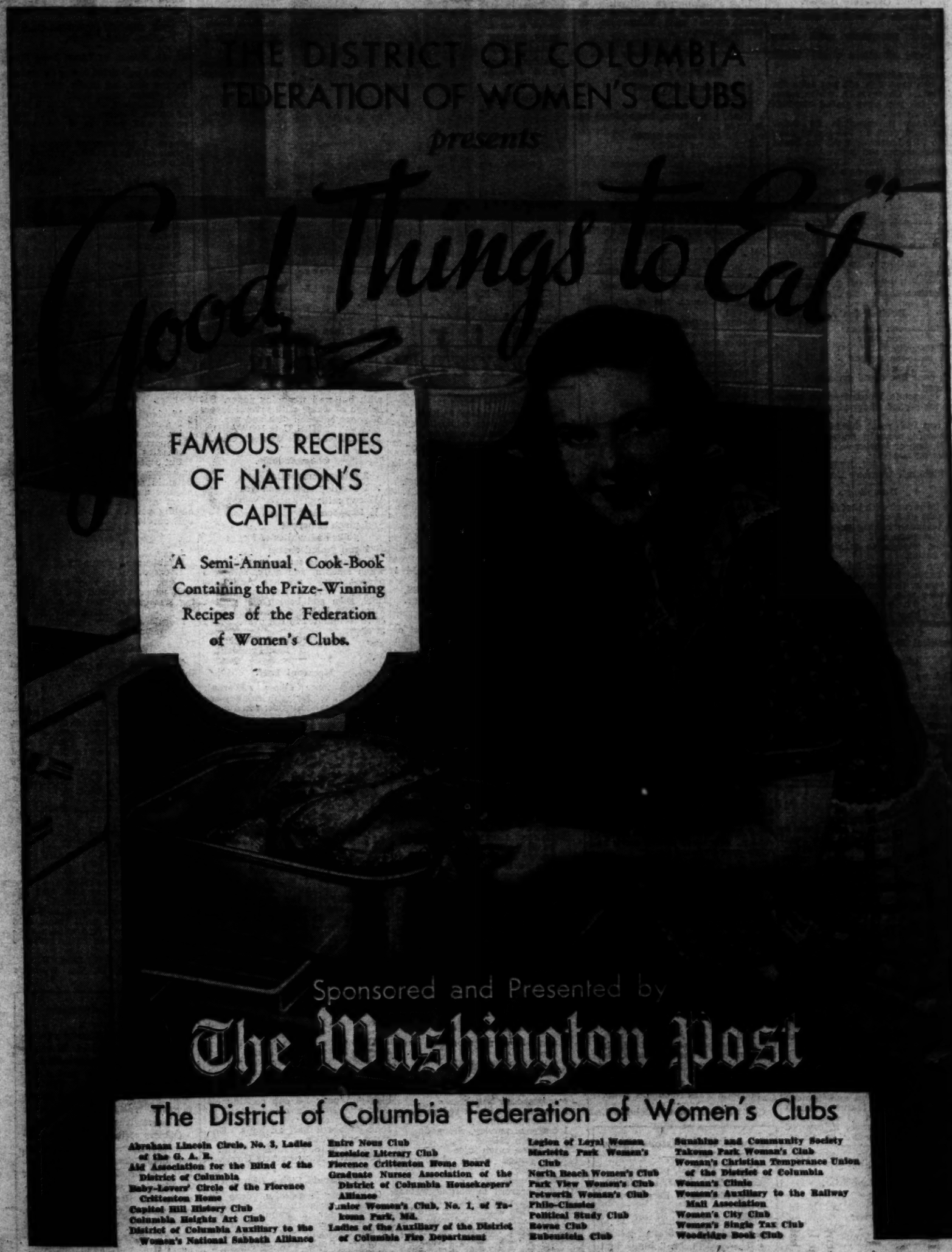
FAMOUS CAPITAL RECIPES

The Washington Post

SPECIAL COOK BOOK SECTION

Washington, D. C., Wednesday, November 18, 1936.


THE DISTRICT OF COLUMBIA
FEDERATION OF WOMEN'S CLUBS
presents
Good Things to Eat
FAMOUS RECIPES OF NATION'S CAPITAL
A Semi-Annual Cook-Book Containing the Prize-Winning Recipes of the Federation of Women's Clubs.
Sponsored and Presented by
The Washington Post
The District of Columbia Federation of Women's Clubs
Abraham Lincoln Circle, No. 3, Ladies of the G. A. R.
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Woman's Christian Temperance Union of the District of Columbia
Woman's Clinic
Women's Auxiliary to the Railway Mail Association
Women's City Club
Women's Single Tax Club
Woodridge Book Club

MEAT DISHES

Ham Mousse.

½ envelope Gelatin
¼ cup cold water.
½ cup hot water
2 coups chopped cold cooked ham
1 teaspoon mixed mustard,
Dash cayenne pepper
½ cup heavy cream beaten stiff.
Mold in a bread pan and slice when cold.

CARRIE G. SMITH,
Florence Crittenton Circle.

Fan's Casserole Dinner.

1 package of noodles cooked in salt water.
Sprink generously with sharp cheese
1 bottle of olives sliced (small bottle)
1 can mushrooms.
1 can tuna fish (do not take the oil off). Cover with white sauce in which you have grated one-half cup of cheese.
Arrange in casserole in order given and cook in 300-degree oven 35 to 45 minutes or until the bread crumbs on top are brown.

MRS. KERCHNER,
Pittsburgh Women's Club.

Drop Dumplings.

1 cup flour
½ teaspoon salt
½ teaspoon baking powder
Scant tablespoon lard, enough
Enough water, so it will drop a tablespoon at a time for a dumpling.
Keep boiling with lid on for 10 minutes.

CARRIE G. SMITH,
Florence Crittenton Circle.

Deviled Crabs.

2 tablespoon butter
2 tablespoon flour
½ teaspoon salt
½ teaspoon pepper
1½ cups milk
¾ cups fine bread crumbs
1 egg
2 teaspoons Worcestershire sauce
2 tablespoon chopped green pepper
1 cup crab meat shredded
Buttered crumbs on top.
(Shrimp or lobster can be used in shells or ramikins.

MRS. KERCHNER.
Pittsburgh Women's Club.

Dumplings.

(To be served with beef or chicken.)
1 pint of flour
1 teaspoon baking powder
½ teaspoon salt
Milk enough to make a rather stiff batter.
Drop by teaspoonfuls into boiling hot broth. Leave the lid of kettle for two or three minutes. Cook ten minutes with the lid on (but not tight). These will be light, not tough. May be served at once or reheated next day.

CLAUDIA RICE SCOTT.
Political Study Club.

Chicken Roll Pies.

Cut up fine a cup and half of chicken. Mix 2 tablespoons of soft butter with the chicken. Make a biscuit dough. Roll it out about 9 inches inside and 18 inches long. Spread with chicken. Roll like a jelly roll, and cut in pieces 1½ inches thick. Press flat and bake. Make a gravy of the chicken stock thickened with flour and pour over the chicken rolls. Serve hot.

MRS. KEYSER.
Entre Nous Club.

Wild Duck.

Soak a well-cleaned wild duck in sweet milk over night. Dry well and rub inside with a raw onion. Stuff lightly with chopped apple and celery. Use flour and bacon fat to coat the outside of duck-thin. Bake uncovered in a roasting pan. Place in oven, pre-heated to 425 degrees, allowing 20 minutes to the pound. About 1 hour for well done, 30 minutes for rare.

Wild Rice.

Wild rice, soaked over night, drained and put into 3 quarts of water for each cup of rice. Add 1 tablespoon salt to each quart of water. Boil for 20 minutes—drain, put in a steamer over hot water and steam for 30 minutes. Serve plain or add a small can of sliced mushrooms and juice to the steamed rice.

Baked Oranges.

Boil whole small oranges for 30 minutes (1 for each person). Cool, cut slice from bottom end, remove pithy center, stuff 1 teaspoon of butter and 1 teaspoon of sugar into center. Bake 1½ hours in covered bake dish. Add water to almost cover. Oven 350 degrees.

MRS. CLAUDIA R. SCOTT.
Political Study Club.

Nut Crust Ham Slice.

(Serves 4.)

1 slice ham 1-inch thick
½ cup peanut butter
¼ cup brown sugar
1 cup soft bread crumbs
¼ cup melted butter
1 cup milk

Place ham in greased baking dish, cover with the peanut butter, sugar, bread crumbs, melted butter and cover with the milk. Bake in a moderate oven about one hour, being careful not to let the ham get too brown.

MRS. G. O. GILLINGHAM,
Political Study Club.

Corn Beef Loaf.

1 can corn beef
1 onion minced
3 slices stale bread, crumbed
1 egg
1 cup milk
salt and pepper
Line a baking pan with strips of bacon and pour in the above mixture. Serve with mushroom or tomato sauce.

MRS. G. O. GILLINGHAM,
Political Study Club.

Sea Food a la King.

1 small can crab meat
1 small can of shrimp
1 small can lobster
Wash, pick, clean, keep pieces as large as possible.
Make rich cream sauce.
1 tablespoon butter
1 tablespoon flour
1 cup of rich milk or cream
Salt and pepper
½ pound grated American cheese
(More milk if it thickens)
Last moment before serving add fish and a half green pepper which has been cooked 20 minutes.
Use sliced hard-boiled egg, stuffed olives and parsley to garnish the patty shells in which this is served.

MRS. L. H. QUIROLLO,
Political Study Club.

Crabmeat and Mushrooms.

One 6½-ounce can of crabmeat (¾ cup)
¼-ounce can mushrooms (¾ cup)
Liquor from mushrooms plus water to make 1 cup.
1 cup evaporated milk
2 tablespoons butter
2 tablespoons flour
Few grains salt
1 pimiento, shredded
1 tablespoon lemon juice
6 slices toast
Remove bones from crabmeat. Cook mushrooms slowly in butter about 5 minutes. Sprinkle with flour, stir to blend thoroughly. Add mushroom liquor, water and milk to keep smooth. Season with salt. Add shredded crabmeat and pimiento. When ready to serve season with lemon juice and pour over thin slices of dry toast. Yields 6 servings.

MRS. G. E. McCANN,
Takoma Park Woman's Club.

Salmon Baked With Rice.

1 medium size can of salmon
1½ cup cooked rice
1 egg (beaten)
1 cup of milk
1 teaspoon sugar
1 teaspoon sugar
Pinch of salt and pepper
Bake in a casserole until slightly brown in a medium oven.

MRS. FRANK M. SHORTALL,
Political Study Club.

Dried Beef Rarebit.

2 ounces dried beef
1 cup evaporated milk
1 cup water
3 tablespoons flour
3 tablespoons butter
1½ cup grated cheese
Salt, peper, dash of cayenne
½ teaspoon paprika
½ teaspoon dry mustard
Melt butter in double boiler, add flour and stir in milk mixed with water. When thickened add the dried beef, seasonings and last the cheese. Stir until cheese melts and serve over buttered toast.

MRS. G. E. McCANN,
Takoma Park Woman's Club.

Tuna A-la-King Supreme

2 cans tuna (firm and white meat)
1-3 of a green pepper
1 small onion
2 stalks of celery
1 small can button mushrooms
2 pimentos
Salt and pepper to taste
2 cups thick white sauce.
Drain oil off tuna and cover with milk for one hour. Drain and discard milk. Cut finely the celery, pepper and onion. Cook for five minutes in a cup of water. Drain and add to cream sauce. Add mushrooms, chopped pimentos and last the tuna cut in small squares. Heat thoroughly and serve in pattie shells or on toast.

MRS. PAUL CARR,
Marietta Park Woman's Club.

Continued on Page 3, Column 1.

Capitol Hill History Club.

Mrs. R. V. Root, president.
Miss Phebe Stine, secretary.
Mrs. Charles E. Ferguson, director.

The object of this club is to study the history of the nations of the world, believing that through history may be seen the development of the human race.

General Federation Officers

Harris & Ewing.

MRS. FRANK HOADLEY,
president Maryland Federation.

Harris & Ewing.

MRS. ROBERTA CAMPBELL LAWSON,
president of the General Federation of Women's Clubs.

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MRS. JOHN F. SIPPEL,
past president General Federation.

Harris & Ewing.

MRS. EDGAR B. MERRITT,
chairmah of radio.

Harris & Ewing.

MRS. JOHN L. WHITEHURST,
chairman of education.

VEGETABLE DISHES

Fluffy Muff.

In a casserole place 4 slices buttered bread. On top each, slice Chateau cheese. Beat 3 eggs in a pint of milk and pour over bead. Bake in a moderate oven for 10 minutes. Uncover and brown. Serve while fluffy.

MRS. H. E. EWING,
Takoma Park Women's Club.

Mushroom Sauce.

4 tablespoons butter
4 tablespoons flour
2 cups milk
Salt and pepper
Make a white sauce and add 1 small can of mushrooms.

MRS. J. W. JONES,
Takoma Park Women's Page.

Dutch Red Cabbage.

Measure after slicing, 1 quart of red cabbage. Put into a sauce pan and add 2 tablespoons butter, ½ teaspoon salt, ½ onion chopped fine, a dash of nutmeg and a dash of paprika.

Cover the sauce pan and cook till cabbage is tender then add 2 tablespoons vinegar and ½ tablespoon sugar and cook 5 minutes longer.

MRS. M. V. MERCER,
Political Study Club.

Italian Spaghetti.

½ pound spaghetti
4 pork chops or (veal cutlet)
1 medium onion
small bunch parsley
salt
pepper
Italian tomato paste (with basil) 6 ounces
grated cheese
1 cup water
¼ pound mushrooms

Brown the chops in a little fat. When brown on one side, turn and chop parsley and onion and mushrooms into the pan. When nice and brown pour over the chops 1 can of tomato paste and 1 cup water. Cover and cook slowly 2 hours.

Cook spaghetti in salt and boiling water until tender. Drain, mix with the meat and sauce mixture. Put grated cheese on top. Serve hot.

MRS. F. A. RICHMOND,
Takoma Park Women's Club.

Macaroni Mousse.

2 ozs. elbow macaroni (½ cup cooked)
2 quarts boiling water
2 teaspoons salt
1½ cup soft bread crumbs
1½ cup top milk (scalded)
4 tablespoons butter
1 pimento (or sweet red pepper) chopped fine
1 teaspoon parsley, chopped
1 teaspoon salt
1 teaspoon onion juice
½ cup grated strong American cheese
3 eggs

Cook macaroni in boiling water and salt till very tender (20 to 25 minutes). Clip with scissors into ½-inch pieces. Pour scalded milk over bread crumbs, add melted butter, pimento, parsley, onion juice, salt and cheese. Add well beaten egg yolks to bread crumb mixture, combine with macaroni and mix well. Fold in beaten egg white.

Put in buttered baking dish lined with buttered wrapping paper. Set in pan of water with several layers of paper between dish and pan.

MRS. C. S. HOWARD,
Takoma Park Women's Club.

Cheese Souffle.

2 tablespoons butter
1 heaping tablespoon flour
½ cup milk
½ teaspoon salt
pinch of pepper
yolks and whites of 3 eggs
1 cup grated cheese

Put butter in saucepan, add flour; when smooth, add milk, salt, and pepper. Cook 2 minutes. Add yolks of eggs, well beaten, and cheese. Cool, then add beaten egg whites. Turn into buttered mold and bake 25 to 30 minutes in hot oven. Serve at once.

MRS. EDGAR B. MERITT,
Past President.

Macaroni Loaf.

One package elbow macaroni; cook until tender with small piece of onion in salted water; when done, place in baking dish, add salt, ½ cup cream, ½ cup milk, large lump butter, ½ pound grated cheese, little chopped parsley, 2 pimentoes with juice, 1 beaten egg. Cover with ½ cup bread crumbs and bake slowly until brown on top.

MRS. HORTON H. McKEEVER.
Chapter B. P. E. O.

Benevente Rice.

½ pound hamburger
1 cup rice
1 can tomato paste
½ teaspoon red pepper.
Fry the hamburger and washed rice until meat begins to brown, stirring constantly. Add the tomato paste and the seasoning and enough hot water or preferably soup stock to allow rice to simmer. As the rice absorbs the water add more. Serve with grated Roman cheese.

MRS. THOMAS C. ATKESON.
President, Marietta Park Woman's Club.

Mexican Stuffed Peppers.

Combine 24 finely rolled crackers, ½ cup flaked cheese, 1 small onion minced, ½ cup chopped nut meats, 3 tablespoons tomato paste, 1 tablespoon chili powder, ½ cup water or stock. Cut off the tops of 6 green peppers, remove seeds and stuff with the above mixture. Place peppers close together in baking dish and pour 1-3 cup cooking oil over all. Bake in covered pan in moderately oven (400 degrees Fahrenheit) about half an hour. Uncover and brown.

MRS. B. H. MUNROE.
Treasurer, Reba Barrett Circle.

Ten-Minute String Beans.

Cut beans lengthwise, drop in boiling water with pinch of soda and boil for 2 minutes. Drain and rinse in clear, cold water. Drop in boiling water and boil for 8 minutes. Drain and serve with melted butter.

MRS. CHAS. P. KEYSER.
Entre Nous Club.

Continued on Page 4, Column 4.

SOUPS

Rink-Tum-Dity.

Mix in a double boiler, a lump of butter the size of 1 large grated onion, 1 teaspoon flour. Add ¾ pound grated cheese, cover till it melts. Heat 1 can tomato soup separately. Stir the mixture constantly, then add ½ cup hot water, then the tomato soup. Stir till it thickens like thick cream. Add 1 egg beaten. Serve on crackers or toast while hot. This must be kept hot while serving. Keep it in a double boiler.

MRS. HENRY GORDON CLAY.
Political Study Club.

Mystic Cream of Lima Bean Soup.

Soak 1 cup dried beans over night. In the morning drain, add 3 pints cold water, cook until tender and rub through a sieve. Cut 2 slices of onion, 6 slices carrot into small cubes and cook in 2 tablespoons butter until yellow. Add 1 cup cream, 2 tablespoons flour, 1 teaspoon salt and a little pepper. Stir into boiling soup. Strain and serve.

MRS. W. A. KINNAN.
Political Study Club.

Corn Soup.

1 can corn
1 cup cream or rich milk
2 cups tomatoes
1 teaspoon flour
1 onion
Lump of butter
Mince the onion and brown in the butter. Add the corn and cook slowly for 20 minutes. Put all through a colander. Make the flour smooth in a little butter and add to the soup with cream or milk. Reheat to cook the flour, salt and pepper to taste. Add a little more flour if made with milk.

MRS. A. M. McLACHLEN.
Political Study Club.

Great Aunt Mary's Boston Clam Chowder

12 clams cut small
2 diced large potatoes
1 onion cut small
1 quart milk
Noodles
Put 3 pints of water on cut clams and simmer half hour. Add noodles, potatoes and onion and boil until noodles are cooked. Lastly, add 1 quart milk and let come just to boiling point. If it boils the milk will curdle.

Noodles.

1 egg
1 tablespoon water
1 teaspoon salt
Flour to make very stiff dough. Roll paper thin and let dry, turning frequently. Roll and slice.

MRS. E. F. ERK.
Maryland Federation of Women's Clubs.

Onion Soup.

3 medium-sized onions (sliced thin)
1 teaspoon butter
1 pint water
Salt and pepper
2 bouillon cubes
Saute the onions in the butter, add seasonings, water and cubes—simmer half an hour. Place a slice of bread covered with grated cheese in the soup bowl before pouring over the soup.

MRS. G. O. GILLINGHAM.
Political Study Club.

Cream of Tomato Soup.

1 slice of onion
2 cups of tomatoes
1½ cups of water
½ teaspoon soda
½ teaspoon pepper
4 tablespoon butter
1 cup evaporated milk
Cook onion, tomatoes and 1½ cups of water, strain, add soda. Melt butter, stir in flour, add milk and water. Cook until thick. Add salt and pepper. Add tomato mixture to white sauce. This serves 6 people.

MRS. WILLIAM DICK.
Williamstown, W. Va., Woman's Club.

District Federation

Officers of the District of Columbia Federation of Women's Clubs have co-operated with their individual clubs to make this cookbook a success. Through their endeavor, The Post brings favorite Washington recipes to the housewives of this city.

Officers of the District Federation are: Mrs. Lloyd W. Biddle, president; Mrs. Ernest H. Daniel, first vice president; Mrs. Arthur C. Watkins, second vice president; Mrs. Ruth H. Snodgrass, recording secretary; Mrs. J. D. Kiley, corresponding secretary; Mrs. Charles P. Keyser, treasurer; Mrs. A. B. McManus, auditor; Mrs. Harvey W. Wiley, general federation director.

Meats

Continued from Page 2.

Tomato Chipped Beef Rabbit.

2 tablespoons butter or margarine
1 cup minced chipped beef
1 cup thick strained canned tomatoes
1 cup grated American cheese
3 eggs, well beaten
Buttered toast.

Melt the butter; add the chipped beef and cook until somewhat brown. (If the beef is salty, pour boiling water over it, drain and use.) Add the tomatoes, heat and then add the cheese. Cook slowly until the cheese is melted, then add the eggs. Cook while stirring, until thick and creamy. Serve at once on toast. Serves 6. To serve 2, make one-third this recipe

MRS. JOHN McANENY,
Baby Lovers Circle,
Florence Crittenton Home.

Baked Black Bass.

Dice half pound of sliced bacon and pan fry until crisp. Place the bacon in the bottom of a medium sized roasting pan. Spread 1 medium sized bass with melted shortening, then place in the roasting pan on the bacon and pour over it the bacon drippings. Sprinkle 1 tablespoon of salt and ⅛ teaspoon of black pepper on the outside and inside of the fish. Place the following vegetables around it.

2 cups chopped onion
1 cup sliced green pepper
2 cups diced celery
4 bunches whole baby carrots.

Cover the fish completely with thin, sliced potatoes and sprinkle with salt. Pour over this four cups of tomato juice and dot with 1 tablespoon shortening. Bake in a moderate oven (350 degrees) 30 minutes to brown. Serve the fish on a hot platter with the vegetables around it.

MRS. GREEN HACKWORTH,
Baby Lovers Circle,
Florence Crittenton Home.

Ham Rolls With Cheese Sauce.

2 cups flour
4 teaspoons baking powder
Half teaspoon salt
4 tablespoons shortening
¾ cup of milk, or half milk and half water
1 cup ground ham
2 tablespoons soft butter
1½ teaspoons prepared mustard

Add butter and mustard to ground ham and mix well. Sift together flour, baking powder and salt; add shortening and mix in well with fork. Add liquid and make soft dough. Turned out on floured board and toss lightly until outside looks smooth. Roll out ¼ inch thick in sheet 12 inches long and 10 inches wide; spread with ham mixture. Roll up lengthwise like jelly roll and cut into slices 1½ inches thick. Flatten each slice down to 1 inch thick and place on greased pan. Bake in hot oven at 475 degrees Fahrenheit about 14 minutes. Makes eight.

Cheese Sauce.

Melt 2 tablespoons butter; add 2 tablespoons flour and 1 teaspoon salt; stir until well blended. Add 2 cups milk slowly, stirring constantly until thick and smooth. Bring to boil and boil 2 minutes. Add ½ cup grated cheese and stir until cheese has melted.

MRS. A. B. McMANUS,
Auditor, D. C. Federation Women's Clubs.

Salmon Loaf.

Drain juice from one can of salmon and chop fine (reserve liquor). Add to salmon 4 teaspoons melted butter, ¾ teaspoon salt, pinch of pepper, 1 tablespoon minced parsley, 1 tablespoon lemon juice, 3 tablespoons chopped celery, 1 tablespoon finely chopped onion. Beat 4 egg yolks hard and add to salmon mixture, together with 1½ cups of bread crumbs. Mix and bake half an hour in a buttered casserole which has previously been placed in a pan of hot water. Stir occasionally, then fold in beaten whites of the 4 eggs and bake 15 minutes longer, or until set. Turn on a hot platter, garnish with two cups of peas heated and seasoned to taste.

Salmon Sauce.

Scald 1 cup of milk, combine with 1 tablespoon cornstarch, and tablespoon butter, salmon liquor and seasoning. Cook 5 minutes. Just before serving add 2 tablespoons catsup, a little at a time. Pour this over salmon dish.

MRS. A. B. McMANUS,
Columbia Heights Art Club.

Beef Loaf With Rolled Oats.

1 pound hamburg steak
1 egg
1 cup scalded milk
¾ cup rolled oats
1 teaspoon poultry dressing
1 onion chopped fine
1½ teaspoons salt
Buttered crumbs

Mix ingredients thoroughly. Put in greased baking pan and cover with buttered crumbs. Bake 45 minutes at temperature of 350 degrees.

MRS. E. D. LITTLEFIELD,
Takoma Park Women's Club.

Tuna Fish Pie.

To 4 tablespoons butter, add one slice onion finely chopped. Stir and cook 2 minutes. Add 4 tablespoons flour, ¾ teaspoon salt and ⅛ teaspoon pepper.

When smooth add 1¾ cups boiling water and 2 crushed bouillon cubes. Stir until sauce boils, add ½ cup milk, one 12-ounce can tuna fish, 1 cup celery cut fine, and 3 hard boiled eggs sliced.

Place the mixture in baking dish. Cover with tiny baking powder biscuits and bake in oven until biscuits are done.

MRS. W. P. HARMON,
Takoma Park Women's Dept.

Fish Cake Scallo.

1 can fish cakes.
1 cup milk.
1 tablespoon butter
1 tablespoon flour.
¼ teaspoon baking powder.
2 egg yolks.

Beat all together and then fold in the stiffly beaten whites of 2 eggs. Turn into a buttered casserole and bake till firm and brown in a moderate oven 350 degrees.

MRS. HARRY C. KIMBALL,
Petworth Woman's Club.

Meat Roll.

Mix 1 pound of hamburg and 1 pound veal, ground, and if not enough fat, add small amount. Roll out on a board like you would biscuit dough.

Make bread dressing, containing chopped onion and poultry seasoning. Roll up into a cylinder shape and place in center of rolled out meat. With a knife roll the meat over in a long narrow roll. Put in pan and cover with 1 can of tomato soup (no water).

Bake about 40 minutes in a moderate oven. Makes a most delicious gravy.

MRS. J. L. McKENNY,
Takoma Park Women's Club.

Steak in Oyster Blanket.

One sirloin steak, 1½ inches thick. Broil five minutes. Cover with oysters; season both with pepper, salt and butter; put into hot oven and cook until oysters are plump—or leave out oysters and serve with tomato and mushroom sauce.

MRS. E. M. GUSTAFSON.
Sunshine and Community Society.

Continued on Page 4, Column 1.

Egg Samuel Butler.

(Offered by Christopher Morley in his novel "The Haunted Bookshop.")

"An Egg Samuel Butler, for the notebook of housewives, may be summarized as a pyramid, based upon toast, whereof the chief masonries are flake of bacon, an egg poached to firmness, a wreath of mushrooms, a cap-sheaf of red peppers; the whole dribbled with a warm pink sauce of which the inventor retains the secret."

Mrs. HENRY C. WATERMAN,
Woodridge Book Shop.

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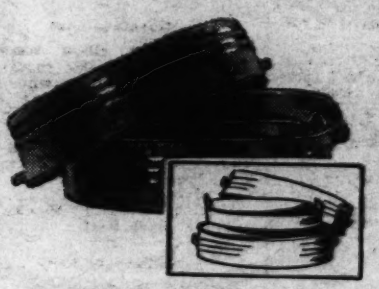
"I Do Hope They Do Me Up Brown"

Many a handsome gobbler is a sorry-looking specimen at the Thanksgiving feast. Make yours a credit to the day and to your guests. Use one of these nationally famous roasters!

WEAR-EVER
Aluminum Roasters



Made of extra hard sheet aluminum, with convenient rack that makes the bird easier to handle. Choice of 3 wanted sizes:

8-lb. size.....2.95
14-lb. size.....3.95
18-lb. size.....4.95

ROAST TURKEY

Temperature, 350 degrees; Time 15-20 minutes per pound.

1 fourteen-pound turkey
¾ cup butter
½ cup minced onion
½ cup minced parsley
½ teaspoonful pepper
1 tablespoon salt
2 eggs
3 quarts soft bread crumbs

Singe the turkey and remove the pinfeathers. Wash well. Melt the butter and add the onion to it. Cook until the onion is transparent. Add the parsley and cook for about ½ minute longer. Add this, with the salt, pepper and well-beaten eggs, to the crumbs, and mix thoroughly. Fill the turkey. Truss and sew. Place the turkey on a rack in a roaster. Brush with unsalted fat. Add the giblets and neck. Cover and bake at 350 degrees for 18 to 20 minutes per pound. The smaller the turkey the longer the time per pound for roasting.

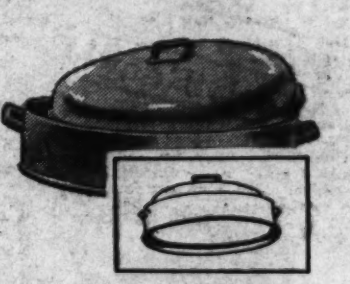
LISK
Enamel Roasters

These are the famous roasters with separate inner pan, giving a double thickness to the bottom that prevents burning. When you lift out the turkey, you lift juice and all. Equipped with steam valve at top. Choice of 6 sizes:

5-lb. size.....1.00
8-lb. size.....1.95
12-lb. size.....2.49
16-lb. size.....2.95
18-lb. size.....3.49
24-lb. size.....3.95

Fifth Floor—The Hecht Co.

SAVORY
Enamel Roasters



Made with deep inverted bottom to stew his majesty in his own juice, and prevent burning. Choice of 3 sizes.

10-lb. size.....1.95
12-lb. size.....2.49
14-lb. size.....2.95

GIBLET GRAVY

3 tablespoons turkey fat or butter
½ cup flour
Turkey broth
Chopped giblets
¼ teaspoon pepper
1 teaspoon salt

Skim the fat from the broth around the turkey, or use butter. Place in a sauce pan and add the flour. Stir and cook over a flame until the mixture is browned. Then add the turkey broth and boiling water to make 4 cups. Stir and cook until the mixtures is thickened. Chop the giblets and add them to the gravy together with the pepper and salt.

THE HECHT CO.

F Street at Seventh. NAtional 5100

MEAT DISHES

Continued from Page 3.

Veal Cutlets.

2 veal cutlets.
½ cup flour.
¾ teaspoon salt.
1 teaspoon baking powder.
1 egg and milk.

Mix and sift flour, salt, baking powder, add milk slowly, then add beaten egg. Dip cutlet in this batter. Fry in deep hot fat until brown. Drain on paper.

Sauce for Cutlet.

1 cup Hollandaise sauce
¼ cup thick tomato sauce.
1 tablespoon finely chopped parsley.

Slowly beat tomato sauce into Hollandaise. Add parsley.

MRS. TELMAN BACON PARKS,
President of The Political Study Club.

Pigs in Clover.

Cut oblong pieces of pie or biscuit dough (rolled slightly thick). Place on each oblong a fresh pork sausage. Close edges with fork and bake in slow oven. This pork roll is ideal for luncheon or supper.

MRS. L. H. ZUIROLLO,
Political Study Club.

Panned Oysters.

Put one tablespoonful of butter in a saucepan with salt and pepper to taste. When hot add one pint of washed and drained oysters. Cover closely and shake the pan to keep them from sticking. Cook for three minutes or until plump. Serve on toasted bread or crackers.

MRS. A. M. McLACHLIN,
Political Study Club.

Mock Terrapin.

Brown 1 pound of beef liver in a frying pan using any preferred fat, then cut in small pieces or chop. Return to pan, add a tablespoon of butter and about the same of flour, a pinch of cayenne and one-fourth teaspoon of mustard and water to barely cover. Add 2 hard-boiled eggs chopped and cook two minutes longer. Season with salt. Serve hot garnished with lemon.

MRS. APPLETON P. CLARK, JR.
Political Study Club.

Swedish Steak.

1½ pounds round steak.
Put meat on bread board, sprinkle with flour. Beat flour into meat.
½ onion, cut fine.
Put in 3 tablespoons of either butter or lard, let onion cook brown.
Then put in boiling water, enough to cover, let it cook three-fourths hour. Cover over. If water boils out, add more water.
1 tablespoon Worcester sauce.

MRS. FLORA M. KEEFER,
Political Study Club.

Creamed Sweetbreads.

One cup cream or sweet milk, 2 teaspoons butter, ½ teaspoon salt, 2 tablespoons flour and sweetbreads. Parboil sweetbreads and cut in ½ cubes, blend flour with a little cold milk to make a smooth mixture, cook thoroughly. Just before serving, add the sweetbreads, salt and butter. Serve hot in patty shells or on rounds of toasted bread. Garnish with parsley.

MRS. EDGAR B. MERITT,
Past President.

Baked Virginia Ham.

Soak ham in cold water for 6 hours, then boil in clean, cold water and let simmer until skin seems loose. Take from fire and let ham cool in water in which it was boiled, remove skin and cover with one cup bread crumbs, ¾ cup brown sugar, a little cinnamon, all spice and black pepper and stick with whole cloves. Place in baking pan and let brown in oven ½ hour, basting twice with water in which has been placed 2 tablespoons vinegar.

MRS. EDGAR B. MERITT,
Past President.

Ham Loaf.

1 pound of ground raw ham
½ pound of ground raw fresh pork
2 cups of wheaties
1 egg
1 tablespoon of milk
2 tablespoons peanut butter
Mix together

Bake 1½ hour at 350 F. When partly done cover top with French mustard and brown sugar. Baste with syrup from pickled peaches.

MRS. S. M. CROFT,
Baby Lovers Circle,
Florence Crittenton Home.

Special Baked Chicken.

Temperature: 350 deg. Fah.
Time: ¾ to 2 hours.

1 chicken
Milk
Flour
Salt and pepper
½ cup fat for frying
1 tablespoon onion, chopped fine
½ pound mushrooms
2 cups hot cream or top milk

Dip the pieces of chicken in milk, then in seasoned flour. Fry the chicken until nicely browned. Remove to a deep baking dish. Fry mushrooms in the fat about 2 or 3 minutes. Sprinkle mushrooms and onion over the chicken. Pour over all the hot cream. Bake in a moderate oven until chicken is tender and the cream is a thick sauce.

MRS. J. EDWIN REID,
Sunshine and Community Society.

Continued on Page 6, Column 1.

The Entre-Nous Club.

Mrs. Charles P. Keyser, president.

Mrs. John F. King, director.

Primary interest of this club is in welfare work and charity.

VEGETABLE DISHES

Continued from Page 2.

Scalloped Squash.

Boil squash or cymlings in salted water till tender. Alternate layers of squash, bread crumbs, minced clams, salt and pepper, cover top with crumbs and butter. Pour over this the clam juice and ½ cup milk. Bake 20 to 30 minutes. Can use canned clams.

CARRIE G. SMITH,
Florence Crittenton Circle.

Ripe Red Tomato Batter Cakes.

3 ripe tomatoes (medium size)
1 cup Bisquick
1 egg
1 scant teaspoon black pepper
¼ cup milk
1 teaspoon sugar

Mix the batter of flour, milk, sugar, pepper, salt. Add egg (beaten slightly), then chopped tomato. Fry by tablespoonfuls in small amount of fat in a skillet until tomato batter is done. Serve piping hot.

CLAUDIA RICE SCOTT,
Political Study Club.

Fresh Corn Cakes.

1 cup Gold Medal flour
3 level teaspoons Royal Baking powder
1 level teaspoon salt
1 tablespoon sugar

Sieve three times.

Beat well 1 egg, add ¾ cup milk, stir in dry ingredients, add a large mixing spoon of melted butter, even more, add corn.

Bake on hot griddle till full of holes and turn.

Score 4 good-sized ears of sugar corn and scrape off with back of knife. One cup crushed canned corn can be used.

MRS. CARRIE G. SMITH,
Florence Crittenton Circle.

Creole Corn.

Mix together:

1 cup canned corn
2 tablespoons sugar
2 tablespoons flour
2 tablespoons butter
1 teaspoon salt
Pinch of pepper
1 canned pimento, chopped
2 well-beaten eggs

Put in well-buttered baking dish, sprinkle with grated cheese and bake 30 minutes in moderate oven.

MRS. JOHAN C. KONDRUP,
Housekeeper's Alliance.

Cabbage a la Czechoslovakia.

1 medium cabbage
½ cup milk
Boiling water
2 tablespoons butter
2 tablespoons sugar
2 tablespoons vinegar
Pepper, salt, paprika

Dice cabbage. Cover well with water and add milk. Boil until tender.

Drain lightly into iron skillet. Add butter, sugar, vinegar and spices to taste.

When well blended, dish and serve at once.

MRS. M. A. EMERSON,
Sunshine and Community Society.

Continued on Page 8, Column 4.

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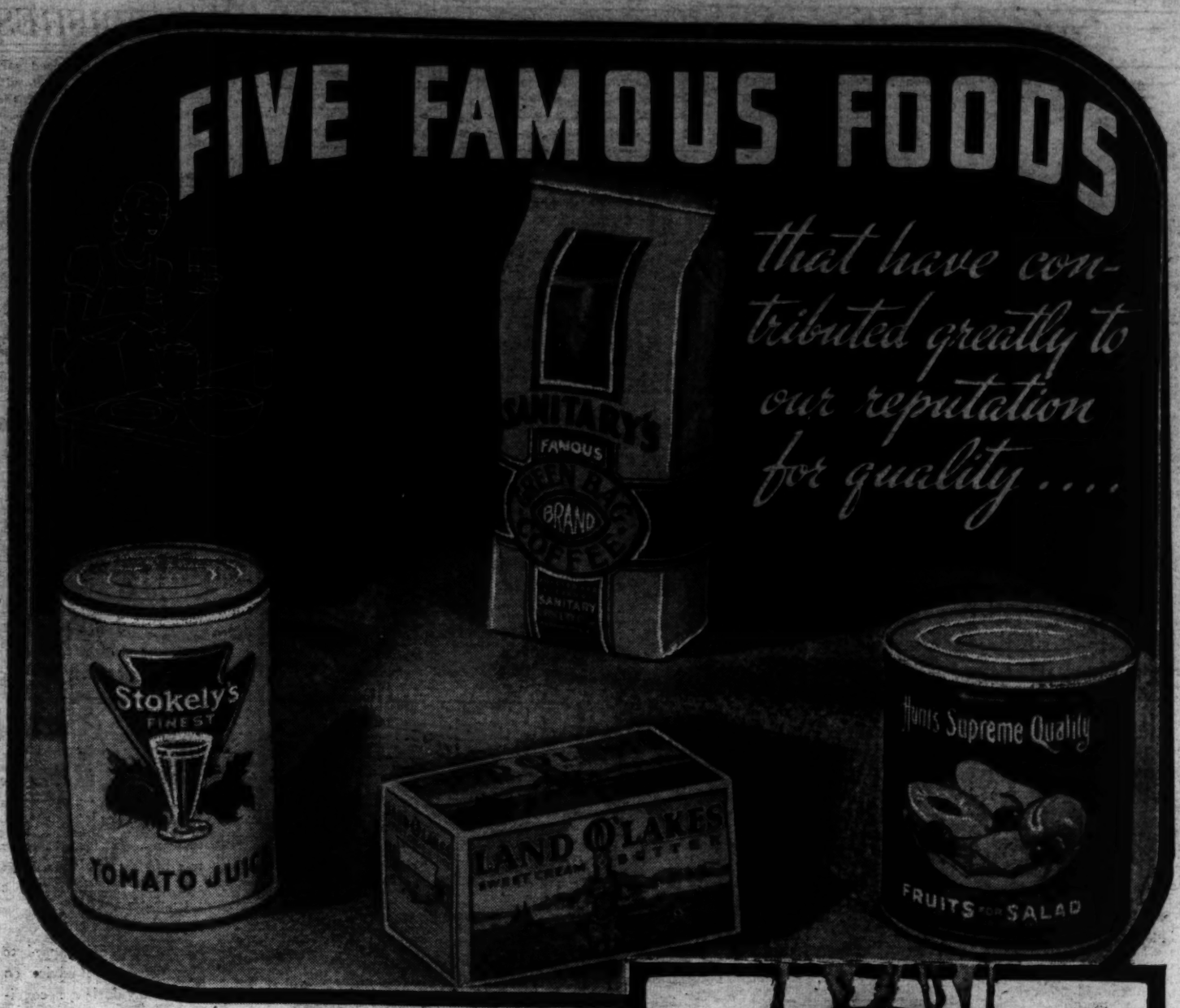

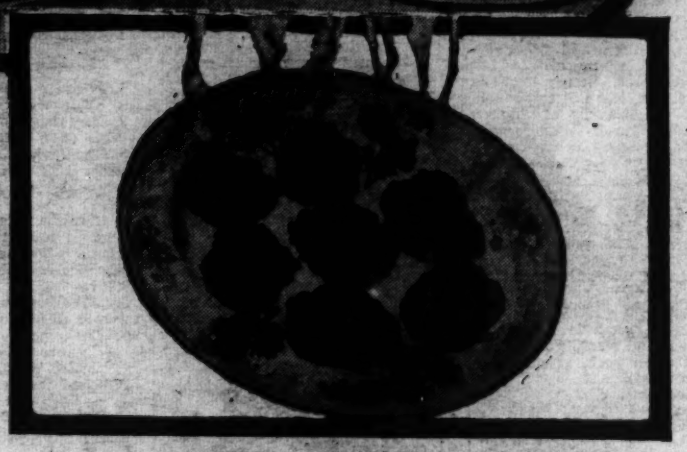

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MEAT DISHES

Continued from Page 4.

Chili Con Carne.

1 tablespoonful of butter
1 onion
1 green pepper
1 pound hamburg steak
1 can kidney beans
2 cans tomato soup
Chili powder

Melt butter in frying pan, add onion and green pepper, let simmer about 5 minutes then add hamburg steak and let cook 10 minutes. Add kidney beans and tomato soup, cook all ingredients together and add chili powder to suit own taste. Serve on salted Uneedas.

MRS. MARTIN HEARD,
Marietta Park Woman's Club.

Crab Creole.

1 can crabmeat
1 cup cooked rice
1 cup mushrooms
½ teaspoon soda
Salt
Paprika
1 can Campbell's tomato soup

Blend like tomato bisque. Put soda in tomato and pour into cream. Add crab, rice and mushrooms. Pour over toast.

MRS. ALFRED FLEMING.
Marietta Park Woman's Club.

Suki Yaki.

1 large capon (about 5 pounds)
1 pound fresh mushrooms
½ pound blanched almonds
2 large Spanish sweet onions
1 large stalk celery
1 pound can water chestnuts
3 large green peppers
4 cups clear stock (bouillon cubes may be used)

Seasonings of salt and pepper and Chinese sauce to taste.

Time for cooking, 20 minutes.

To be cooked at table after guests are seated.

Preparation.

Bone and cube capon (uncooked).

Prepare and slice thin, lengthwise—the mushrooms, water chestnuts (drained) — green peppers, onions—being careful not to break. Cube celery.

Arrange the above ingredients separately on a large platter or glass tray, to be placed on table as is. On top in center place uncooked fat from capon. On another tray place the stock and seasoning handy.

To cook—Place fat in pan and remove when cooked dry, then place about ¾ of the cubed capon in pan, stirring often until browned, but not hard—then add other ingredients, and when all is hot through, add stock enough to make plenty of steam, but not too much. Cover, and while a cup of chicken broth is being served together with an assorted relish service—and a jovial joke or two is exchanged—your first pan of Suki Yaki is ready to be served—thoroughly cooked. Refill pan and don't be surprised if repeat service is desired. A hint to the hostess . . . limit your servings.

MRS. FRANK J. MULKERN,
Sunshine and Community Society.

Meat Loaf Special.

1 pound veal, ground
½ pound round steak, ground
½ pound fresh pork, ground (including some fat)
1½ teaspoon salt
½ cup water
1 cup of cracker crumbs (not too fine)
1 egg beaten

Mix ingredients together, add vegetable mixture and form into a loaf.

Vegetable Mixture.

2 tablespoons green pepper (finely diced)
2 tablespoons celery
1 tablespoon onion
½ teaspoon salt
pepper
⅓ cup water

Cook the vegetable mixture for 10 minutes. Form into the roll and place in small roaster. Place strips of bacon over roll and add ½ cup water. Cover and bake at 400 Fahrenheit oven for 45 minutes. Uncover, pour ½ cup of tomato catsup over the loaf and bake for 15 minutes. If the loaf becomes dry add a small amount of water.

MRS. GRACE M. STANTON,
Sunshine and Community Society.

Molded Ham Mousse.

2 cups minced (cooked) ham.
1 cup whipping cream
2 tablespoons butter
1½ tablespoons plain flour
1 cup milk
½ cup cold water
1 tablespoon gelatin
¾ teaspoon salt
2 tablespoons green peppers
Dash of black pepper
Few drops Worcestershire sauce

Mix all ingredients together and set to mold in prex dishes in ice box. Serve cold with chopped parsley for trimming.

MRS. EUGENE E. THOMPSON,
President D. C. Sunshine and Community Society.

Salmon Croquettes.

Chop very fine one cup cooked salmon, add two cups riced potatoes; season with salt and pepper and onion juice. Shape into cylinder shapes, roll in crumbs, eggs and crumbs, and fry in smoking hot fat. Note—Any kind of cold cooked fish may be used this way.

MRS. FRANK ZIRKLE,
Sunshine and Community Society.

Canadian of Beef.

2½ pounds round steak, minced fine
Grated rine of one-half lemon
1 tablespoon chopped parsley
1 egg
¼ teaspoon onion juice
2 tablespoons melted butter
A little nutmeg
1 teaspoon salt
¼ teaspoon pepper

Put through chopper twice. Shape in roll 6 inches long and wrap in buttered paper. Bake on rack in oven 30 minutes. Baste every five minutes with one-fourth cup of butter in one cup hot water.

Brown Mushroom Sauce.

2 tablespoons butter
½ slice onion, fry and remove
2½ tablespoons flour—brown with the butter and add:
1 cup brown stock
¼ teaspoon salt
⅛ teaspoon pepper
½ teaspoon lemon juice
½ can mushrooms

MRS. E. M. GUSTAFSON,
Sunshine and Community Society.

Luncheon Beef.

Chop 1½ cups cooked beef very fine and to it add 1 cup of sauce made by coking together 1 tablespoon of butter, 1 sliced onion, 1 sliced carrot. Add 1 tablespoon flour and 1 cup hot stock. Season with salt and pepper. Turn on buttered baking dish and sprinkle with buttered cracker crumbs. Make 4 nests in cracker crumbs, and drop in each a raw egg.

Bake until whites of eggs are firm.

MRS. FRANK ZIRKLE,
Sunshine and Community Society.

Chop Suey.

2 pounds (or 2¼) loin pork chops with some fat
2 tablespoons Worcestershire sauce
1 teaspoon salt
1 cup cut onion
2 (or 3) cups sliced celery
1 can bean sprouts
1 small can button mushrooms
3 tablespoons flour

Cut fat from chops and into small pieces, put into heavy skillet over slow fire until grease has all melted, stirring occasionally. Remove bits of tissue which remain. Meantime, cut lean meat from bones. When fat is ready increase fire and soon as hot sear and brown lean meat in it, part at a time. Cut meat into small pieces, then put it back and brown a little more. Add celery, onion, Worcestershire sauce, salt, dash of pepper and 1 cup of water. Cover tight and let simmer very slowly one hour.

Add sliced mushrooms and juice, bean sprouts and maybe a little more water. Mix flour smooth with some cold water and add to mixture when boiling hot, stirring constantly until it thickens. Let boil a minute. Taste for salt. Serve on boiled rice.

MRS. G. HARRIS WHITE,
Takoma Park Women's Club.

Corn Beef Hash Supreme.

1 can corn beef
6 medium-sized potatoes
2 medium-sized onions

Salt, pepper and celery seed to taste

Put beef, potatoes and onions through food chopper, add seasoning and mix well It is the cooking that makes this hash different. If possible, use a heavy omelet pan so there will be a rich brown crust on both sides. If an omelet pan is not available use a heavy frying pan and when hash is well browned and crisp, turn out on plate and slide back into pan to brown on other side. Pan must be well greased. Fry hash slowly for 15 minutes on each side, or until crisp and brown.

MRS. GEORGE H. PRICE.
Florence Crittenton Home Board.

Mock Birds.

1 pound round steak
⅛ pound bacon
1 large onion

Chop onion and bacon into small pieces. Place on steak, which has been cut into small pieces but large enough for one serving. Salt and pepper to taste. Roll each serving. Flour well and brown in bacon grease. Add water, cover and allow to cook until tender.

MRS. P. B. ASHBURN,
Park View Woman's Club.

Delicious Hamburger.

Have the butcher grind 1½ pounds round steak. Place 1 tablespoon butter in skillet and when hot, pour in hamburger without making it into cakes. Put a lid over it and keep stirring once a minute until it is all light in color. Stir in a bit of salt just before turning the steak onto a platter. Serve at once.

MARY DOWNEY.
W. C. T. U.

Lamb Chops Supreme.

4 lamb chops 1 inch thick
4 slices American cheese
4 thin slices onion
4 tablespoons sour cream

Place lamb chops in a small uncovered baking dish. On each chop, place one slice of onion, one slice of cheese and a tablespoon of the sour cream. Bake 45 minutes at 375 degrees Fahrenheit.

MRS. MARGARITA FRASER.
Takoma Park Woman's Club.

Baked Ham.

Put a 12-pound ham in the roaster. Add a little water. Pour over 1½ cups Karo corn syrup (dark) and 3 or 4 oranges cut up with skins on. Let water come to a boil on top of stove, then place in oven and cook ½ hour for each pound. When done remove skin, dot with whole cloves and cover with brown sugar. Put in oven until brown.

MRS. ROBERT McNEILL.
Political Study Club.

Shrimp Hors d'Oeuvres.

1. Wash a well-rounded cabbage and drain well.
2. Roll back outer leaves to resemble open petals of a rose.
3. Stick whole shrimp (canned or freshly boiled and shelled) with toothpicks and insert them in cabbage.
4. If cabbage is a large one make cavity in top center and fill with Russian dressing (mayonnaise to which drained chili sauce has been added).
5. Dressing may be served in separate dish if preferred.
6. Each person dips shrimp in sauce before eating.

MRS. WILLIAM J. McGEE.
Political Study Club.

Shrimp Creole.

1 pound green shrimp
2 tablespoons melted butter
1 cup chopped onions
1 cup chopped green peppers
½ chopped clove garlic
⅛ teaspoon paprika
1 stewed tomato
Salt and pepper
½ teaspoon nutmeg

Peel shrimp, wash and remove sand vein. Mix and stir in the butter, onion, green pepper, and garlic. Let this simmer until pepper is tender, then add tomato and seasoning and boil 5 minutes. Add shrimp to this and boil 10 minutes longer.

MRS. WILLIAM J. McGEE.
Political Study Club.

Excelsior Literary Club

Mrs. C. W. Delaney, president.
Mrs. Adam J. Penrod, recording secretary.
Mrs. Mattie Ewing, director.

The intellectual and social culture of its members is the objective of this club.

VEGETABLE DISHES

Continued from Page 4.

Rice Cakes for Breakfast.

Put half a pound of rice in soak overnight. Early in the morning boil it very soft, drain it from the water, mix with it a quarter of a pound of butter, and set it away to cool. When it is cold, stir it into a quart of milk. Beat six eggs, and sift half a pint of flour. Stir the egg and flour alternately into the rice and milk. Having beaten the whole very well, bake it on the griddle in cakes about the size of a small dessert plate. Butter them, and send them to table hot.

JOSEPHINE A. RICH,
1221 East Capitol Street,
Political Study Club.

Pepper Hash.

6 red peppers
6 green peppers
6 onions
1½ teaspoon salt
¾ cup sugar
1 pint vinegar

Chop peppers and onions fine. Pour boiling water over and let stand 5 minutes. Drain and pour more boiling water over and let stand ten minutes. Drain thoroughly. Add other ingredients. Boil 20 minutes. Then put in jars and seal.

MRS. LUCY N. COPELAND,
Political Study Club.

Eggs a la King.

Over 4 or 6 hard-cooked eggs cooled and halved, pour a mushroom sauce made as follows:

¼ pound fresh mushrooms washed and cut in rather coarse pieces
1 tablespoon butter
1 tablespoon flour

Saute the mushrooms over a low flame in a covered pan in which butter has been melted. When they are cooked about 7 or 8 minutes they will have drawn a liquid. Put in flour, stir, and when well mixed pour in top milk until a smooth sauce is obtained. Part cream can be used. It may be served over toast or zwieback.

MRS. J. N. QUINN.
Takoma Park Women's Club.

Rice Croquets.

Cook 1½ cups of rice until it separates. Put in 2 beaten eggs, 3 tablespoons melted butter, 3 spoons sugar, teaspoon vanilla and nutmeg. Chill in a refrigerator for two hours. Roll out by hand in oblong croquets, roll in bread crumbs then in egg yolks and lastly in cracker meal.

Have 2 cups crisco hot in frying basket and fry as for oysters till a golden brown.

MRS. C. F. ADAMS.
Political Study Club.

Black-Eye Peas and Bacon.

Render bacon until crispy curls and place on paper to dry. Put the peas, which have been boiled tender, into skillet with bacon grease—let it come to a boil, remove from stove, place on platter, garnish with bacon curls and parsley. The bacon usually gives sufficient seasoning, if not, season to taste.

MRS. L. H. QUIROLLO,
Political Study Club.

Baked Stuffed Tomatoes With Peas.

6 medium sized tomatoes
1 No. 2 can peas
1 teaspoon salt
Spick of pepper
2 tablespoons butter
½ cup buttered soft bread crumbs

Remove the centers of tomatoes, reserving the pulp. Clean this pulp and combine with the drained peas the salt, pepper and melted butter. Sprinkle the inside of the tomatoes with salt. Fill with this mixture and top with the buttered crumbs. Bake in a moderate oven for 30 minutes.

MRS. A. M. McLACHLEN,
Political Study Club.

Conahana—A Cherokee Indian Dish.

1 pint English walnuts
1 short quart cooked corn
3 pints cooked hominy

Cook the walnuts in a little water and hominy juice until they are soft enough to be crushed with a fork. Then add the cooked corn and the cooked hominy, and a piece of butter the size of a walnut; salt and pepper to taste.

Stew until seasoned, put in a pan and bake until brown.

MRS. ROBERTA C. LAWSON,
President General Federation of Women's Clubs.

Continued on Page 8, Column 1.

MODERN

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JELLIES AND RELISHES

Celery Pickle.

2 quarts of large cucumbers
2 large onions
Sliced and soaked in brine over night.

Drain and put in kettle with 5 cents' worth white mustard seed, cover with good vinegar and cook until tender. Add:

4 cup sugar
1 tablespoon flour
1 teaspoon tumeric
Moistened with vinegar.

Boil 10 minutes, remove from stove and add 6 good heads of celery and 2 large pepers, chopped. The last not cooked—seal at once.

E. S. RAWDON,
Takoma Women's Club.

Chili Sauce

18 good size tomatoes
6 medium onions
3 green peppers
3 red peppers
2½ cups vinegar
1/3 cup salt
1 teaspoon ginger
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon allspice
1 teaspoon celery seed
1 teaspoon mustard seed
1 cup sugar

Skin tomatoes, chop peppers and onions. Boil all ingredients except spices for 2 hours. Add spices, boil for short period and bottle while hot.

MRS. SARAH V. BLACKISTON,
Political Study Club.

Relish.

9 medium sized beets
1 can mustard sardines
1 small onion
¼ piece of green pepper, or 1 blade of celery—chop all this very fine—put all together.

When all chopped very fine, add the piece of 1 lemon, 1 teaspoon sugar, ½ teaspoon salt, a little black pepper and mix, put in jar and put in ice box for further use. In serving this relish, put on hot buttered crackers or toast, if desired.

MRS. A. HEITMUELLER,
Political Study Club.

Green Tomato Pickle.

Slice 1 peck green tomatoes and 6 onions. Put in a jar in layers with salt between each layer, using 1 cup of salt to the peck. Let stand over night. In the morning drain. Boil tomatoes and onions in 1 quart of vinegar and 2 quarts of water for ten minutes. Drain again.

Put in a kettle, 3 quarts vinegar, 2 pounds brown sugar, let it boil and skim. Add ¼ pound mustard seed, 2 tablespoons each of ground cloves, cinnamon and all spice and 1 spoon of ginger and red pepper cut fine. Put in the tomatoes and boil until tender. Can.

MRS. EDGAR BOYD KAY.
Political Study Club.

Pepper Relish.

1 dozen green peppers
1 dozen red peppers
1 dozen onions

Grind and let stand 5 minutes, then cover with boiling water and let stand 15 minutes, drain well. Add 2 tablespoons mustard seed, 1 tablespoon celery seed, 3 tablespoons salt (scant), 1 quart vinegar, 3 cups sugar. Cook ½ hour. Put in jars and seal when hot.

MRS. CHARLES P. KEYSER.
Entre Nous Club.

Tomato Jelly.

1 can tomato soup
2 tablespoons vinegar
½ teaspoon celery salt
2 chopped dill pickles (small)
1 teaspoon salt
1 teaspoon onion juice
3 tablespoons gelatin
1 tablespoon chopped celery
1 tablespoon chopped green peppers

Dissolve gelatin in one cup cold water and melt thoroughly over hot water. Add to soup enough water to make one quart. Add other ingredients and mould.

MRS. SARAH V. BLACKISTONE.
Political Study Club.

Cranberry Sauce.

(A la Francis.)

1 quart of cranberries
2 cups of sugar
1 cup cold water
1 pinch of soda

Remove all stems and wash cranberries; put all ingredients, except soda, into a saucepan and cook until the mixture nears the boiling point; then quickly mash with a potato masher until all the berries are crushed; then add a pinch of soda, stir, and bring all to the boiling point; quickly remove with a spoon, the bubbling discoloration that rises to the top. Pour the rest of the mixture into a container; put into the frigidaire until serving time.

This recipe gives a beautifully colored and wholesome sauce.

MRS. PETER J. McGOVERN.
Political Study Club.

Strawberry Preserves.

4 cups strawberries
5 cups sugar
½ cup lemon juice

Cover berries with sugar and let stand 2 hours. Put on fire and bring to a boil, and boil 8 minutes. Add lemon juice and boil 2 minutes longer.

MRS. O. J. McCURDY.
Williamstown, W. Va. Woman's Club.

Spanish Pickle.

One-half peck green tomatoes, ½ dozen cucumbers, 2 heads of cabbage, ½ dozen onions. Cut all up in small pieces in the morning and sprinkle with salt. In the evening, after pressing out the brine, pour a little vinegar over it and press dry through a cloth. Put all in a kettle with 2 ounces white mustard, 1 ounce tumeric, 1 ounce of celery seed, 2 ounces of mustard, and 2 pounds brown sugar; vinegar enough to cover all. Boil half hour, stirring gently all the while.

MRS. FRANK ZIRKLE,
Sunshine and Community Society.

Uncooked Mixed Pickle.

4 quarts ripe tomatoes chopped and drained
1 cabbage (chopped fine)
2 green peppers (chopped fine)
2 pounds sugar
2 large onions (chopped fine)
2 cups celery (chopped fine)
2 cups vinegar
4 tablespoons mustard seed

Mix thoroughly and let stand until sugar entirely dissolves. Put in jars and seal.

MRS. B. H. MUNROE.
Treasurer, Reba Barrett Circle

Continued on Page 9, Column 1.

District Federation Chairmen

Mrs. Otto Hammerlund, left, is chairman of public welfare, and Mrs. Conrad Nix, right, chairman of publicity in the District federation.

Miscellaneous

Candied Walnuts.

Moisten one cup light-brown sugar with just a little water and boil to a syrup that threads. Add a cup of walnut meats coarsely cut and stir until it begins to sugar. Add a teaspoonful ground cinnamon. Pour the sugared nuts on waxed paper to cool.

MRS. WILLIAM J. McGEE.
Political Study Club.

Banana Fritters.

1 cup flour
2 level teaspoons baking powder
2 tablespoons sugar
½ teaspoon salt
1 well-beaten egg

Cut fine 2 bananas, beat all well. Drop in hot, deep Crisco, which is ready when a cube of bread browns to a golden color.

CARRIE G. SMITH,
Florence Crittenton Circle.

Sauce.

½ cup of butter
1 cup of sugar
1 tablespotonful flour all mixed together melted on the stove
1 pint of boiling water
½ cup of milk
All cooked
Flavor to taste

MRS. J. W. DAVIS,
Sunshine and Community Society.

Canning Grapefruit and Orange Peel.

Boil the peel in water sweetened as you do for canning any fruit. When tender, put up in fruit jars.

If you wish the candy peel, open the jar, drain off the liquid (pressing out more than would drain off) and put the peel in a preserving kettle with equal amount of sugar and cook, stirring constantly until like regular candy peel.

The only thing that is new about the matter is canning the peel to have it on hand when needed for the candy. A pint jar at a time can be put as the grapefruit skins keep in the refrigerator for an accumulation of several days.

MRS. H. L. HODGKINS,
Past President D. C. F. W. C.

Continued on Page 12, Column 5.

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THE OWNER IS YOUR NEIGHBOR

DISTRICT *Grocery* STORES INC

VEGETABLE DISHES

Continued from Page 4.

Woodstock.

1½ cups of medium cream sauce
1½ cups of milk
3 tablespoons of flour
1½ tablespoons of butter
½ pound fresh or canned sliced mushrooms

Dice 1 green pepper (par boiled) 2 pimento, 4 hard boiled eggs, ½ pound American cheese, salt and pepper to taste. After making cream sauce add mushrooms and boil 20 minutes. Add cooked green pepper and pimentos. Then cheese. When cheese has melted add eggs. Stir gently with fork. Serve on toast or patty shells.

MRS. L. H. QUIROLLS,
Political Study Club.

Spinach Timbales.

2 cups milk
1½ cups bread crumbs, fine
4 teaspoons butter
1½ teaspoons salt
⅛ teaspoons pepper
4 eggs
2 cups pulp spinach
1 teaspoon grated onion
1 teaspoon vinegar

1. Scald milk, add bread crumbs, butter, salt, pepper. Blend well.
2. Add eggs, which have been slightly beaten.
3. Combine with well-drained finely-chopped spinach, to which onion and vinegar has been added.
4. Fill greased or oiled timbale molds with this mixture; place molds in pan of hot water.
5. Bake in moderate oven (350 degrees F.) for 40-45 minutes or until knife comes out clean when inserted in center.
6. Unmold, serve with hot asparagus tips and well-seasoned cheese sauce. Makes 8 to 10 timbales.

MRS. WILLIAM J. McGEE,
Political Study Club.

Neopolitan Spaghetti.

1 pound spaghetti
1 can tomato paste
½ pound mushrooms
1 pound hamburger
1 clove garlic
Red pepper
Roman cheese freshly grated, about ¾ cup

The night before the dish is to be prepared cut the clove of garlic in half and rub the inside of a bowl with it, then place the ground meat in the bowl, salting it and add about ½ teaspoon red pepper, work it with the hands until the meat is thoroughly mixed, cover the bowl and set in ice box to season over night.

Prepare the mushrooms and cut them in quarters. Fry the meat and mushrooms until the meat just begins to brown, then add the tomato paste and dilute with three cans of water (using the tomato paste can for a measure), add salt, some chili powder to taste, cover and let simmer gently until sauce becomes consitency of medium gravy (about 35 minutes over slow fire.)

Boil spaghetti until tender, meanwhile grate cheese.

Drain spaghetti and place a layer of it in a deep bowl, then a layer of sauce, then sprinkle with the cheese, continue the layers until the ingredients are exhausted (it is well to save some cheese for the table for those who prefer more), then cut criss-cross to make serving easy.

This dish warmed over the next day tastes better than the first.

MRS. THOMAS C. ATKESON,
President Marietta Park Woman's Club.

Baked Crab Apples.

Select 2 pounds of perfect apples, remove blossom ends, and stand with stems upright in baking dish. Pour over them 1½ cups water and 1 cup sugar. Bake at 350 deg. F. for 1 hour. Serve cold with any kind of meat.

MRS. ROBERT LYONS,
Entre Nous Club.

Spiced Bananas.

To serve with steak or cold cuts.
¾ cup vinegar
2-3 cup sugar
12 whole cloves
1 small stick cinnamon
3 bananas

If the vinegar is very strong, dilute with cold water. Boil vinegar, sugar, cloves and cinnamon until sugar is dissolved and bubbles look thick.

Peel bananas, drop them into hot syrup and boil hard for two minutes. Remove from fire and cool. Bananas may be cut in smaller pieces if desired.

MRS. LeVERNE BEALES,
Pres., Petworth Woman's Club.

Rice Delight.

1 cup cooked rice
1 cup crushed pineapple (drained)
1 cup powdered sugar
1 cup chopped nuts
1 small bottle cherries (chopped)
½ pint cream, whipped
1 teaspoon vanilla

MRS. LeVERNE BEALES,
Petworth Woman's Club.

Baked Eggs with Pimiento Potatoes.

Cook potatoes in boiling salted water until soft. Drain and force through a potato-ricer; there should be 2 cups. Add 2 tablespoons butter, 1-3 cup rich milk, and ½ teaspoon salt. Beat vigorously, add 1½ cans pimientoes (drained and forced through a puree-strainer), and continue the beating until mixture is thoroughly blended. Pile on an oblong buttered baking-dish and make five cavities. In each cavity, slip a raw egg, and bake until eggs are set.

MRS. WILLIAM J. McGEE,
Political Study Club.

Pepper Hash.

12 green peppers and
12 red peppers
12 onions
1½ cups sugar
1 quart vinegar
1½ tablespoons of salt
Cook 20 minutes and can airtight.

MRS CHARLES A. LANGLEY,
Takoma Park Woman's Club.

Persons.

A Recipe of Macaroni for Four

Break up into bits, or pieces of 2 inches or less, of macaroni. Let it stand in hot water until quite swelled for ½ hour. Then put over fire and boil for 10 minutes, then add about one-half pound of cheese, cut up fine, and boil about 5 minutes, then add two good sized tomatoes, cut up fine. Add salt and a dash of pepper (red), to taste. Add a good sized lump of butter and boil until tomatoes are cooked This is a delicious dish.

MRS. MIDA C. PEABODY,
Past Pres., Abraham Circle No. 3,
Ladies of G. A. R.

Sweet Potato Pie.

1 pound sweet potatoes finely mashed
1 cup cream. Canned milk can be used.
¼ cup butter
1 cup sugar. Less may be used if sweet potatoes are sweet
2 or 3 well-beaten eggs
Flavor with lemon or nutmeg

Mix all together and pour into baked pie shell. Bake until firm.

1 tablespoon of brandy in mixture will add to flavor.

MRS. TILMAN B. PARKS,
President, Political Study Club.

A Six-Layer Dinner.

2 cupfuls of sliced raw potatoes
½ cupful of uncooked rice
1 cupful of sliced raw onions
1 pound of raw hamburg steak
1 can of tomato soup
1 sliced green pepper

Place in layers in order given in a greased casserole, seasoning with salt and pepper.

Bake in a slow oven (250 degrees F.) about 2½ hours with cover on. Add a little boiling water if too dry.

MRS. S. M. CROFT.
Baby Lovers Circle, Florence Crittenton Home.

Italian Spaghetti Sauce Sauted in Butter.

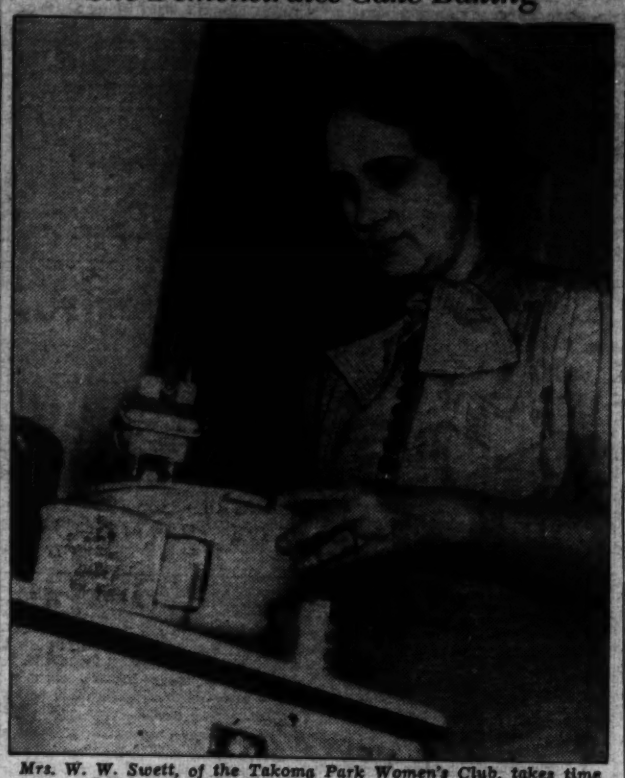
¾ pound round steak, ground
2 good-sized onions cut fine, sauted in butter
1 large can tomatoes
1 can Italian tomato paste
1 small piece of garlic chopped fine (more if desired)

Season with salt, pepper and cayenne pepper to taste. Two tablespoons of Parmesan cheese.

Combine all this and let simmer for 30 minutes. Cook Italian spaghetti in boiling water until thoroughly done. Serve in individual dishes with sauce and sprinkle Parmesan cheese on top.

MRS. CHAS. P. KEYSER.
Treasurer, Federation Women's Clubs.

She Demonstrates Cake Baking



Mrs. W. W. Swett, of the Takoma Park Women's Club, takes time out from club work to stir up one of her easy-to-make yet delicious cakes in the kitchen of her Maple avenue home in Takoma Park.

BREADS AND ROLLS

Bran Bread.

(Delicious and healthful.)
1 cup raisins (washed)
1 cup molasses or syrup
1 cup milk
2½ cups bran
3 cups flour (well sifted)
3 teaspoonsful shortening (sifted)
2 teaspoonsful baking soda
¼ teaspoonful salt

Mix in above order, all measurements generous except soda. Soak raisins in a cup of water and use this water when mixing bread. If batter is too thick, add a little milk. Pour in a deep bread pan. Start in a cold oven, medium heat, bake 45 minutes.

MRS. CABOT STEVENS,
Political Study Club.

Cheese Straws.

Sift together 1 cup flour, pinch of salt, 1 teaspoonful of baking powder, add 1 tablespoonful of butter and 2 cups grated cheese and enough water to make like pastry. Cut in strips after rolling out and bake in hot oven.

MRS. CHARLES P. KEYSER,
Entre Nous Club.

Spoon Bread.

Scald 1 pint of milk and stir slowly into it ¾ cup of corn meal, white or yellow, or they can be mixed. Add a tablespoonful of butter, a scant tablespoonful of sugar and about ¼ teaspoonful of salt.

Cook a few minutes until it is like mush and when it has cooled a little add 2 well-beaten eggs and about ¼ cup of flour into which has been mixed 2 heaping teaspoonsful of baking powder. Beat together thoroughly and bake about ½ hour in a moderate oven, serving immediately.

MRS. APPLETON P. CLARK, JR.,
Political Study Club.

Baptist or Dipped Toast.

Into a piece of raised bread dough, such as would be used for making rolls, work melted butter or Wesson oil. Roll out and cut in strips 3 or 4 inches long and about 1 inch wide. Let these raise again for about ½ hour, then fry in deep, hot fat to a golden brown. Drain and pour over them, to cover well, hot milk seasoned with salt and a generous amount of butter. This dish may be used in place of rolls for breakfast or can be served with any meal as a fritter.

MRS. APPETON P. CLARK, JR.
Political Study Club.

Corn Meal Muffins.

¾ cup corn meal
1¼ cup flour
4 teaspoonsful baking powder
½ teaspoonful salt
1 cup milk
2 tablespoonsful shortening
1 egg

Sift together corn meal, flour, baking powder, salt and sugar; add milk, melted shortening and well-beaten egg; mix well; half fill greased muffin tins and bake 35 minutes in hot oven.

BELLE CRIBBS,
Petworth Woman's Cub.

Nutbread.

Beat together:
1 egg
1 cup of sweet milk
½ cup sugar
1 cup black walnuts and mix into:
4 cups flour
2 teaspoonsful baking powder
1 teaspoonful salt

Let set 20 minutes, then bake about 40 minutes in a slow oven.

MRS. BENJAMIN D. HILL.
Political Study Club.

Nut-Raisin Bread.

2 eggs
1 cup sugar
¾ teaspoonful salt
1½ cups milk
2 teaspoonfuls baking powder
4 cups flour
½ cup peanuts or English walnuts
½ cup seedless raisins

Mix eggs and sugar, add salt and milk, sift baking powder and flour together, add with the eggs and sugar. Mix nut and raisins last. Put in greased bread pan and bake in moderate oven.

ROSALIE SWITZER.
Takoma Park Woman's Club.

Continued on Page 10, Column 4.

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Mrs. Ernest W. Howard, president.

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JELLIES and RELISHES

Continued from Page 7.

Cranberry-Apple Relish.

Cook 1 quart of cranberries until all pop, and pour through colander. Put juice over heart and add sugar to taste. Have good apples peeled and quartered. When juice boils, pour in apples and cook only until apples are tender, leaving them whole.

Use with meat or as dessert.

MARY E. DOWNEY,
W. C. T. U.

Chili Sauce.

4 red peppers
1 large onion
12 ripe tomatoes (peeled)
1 tablespoon salt
2 cups vinegar
1 tablespoon sugar
1 teaspoon cloves, nutmeg and ginger.

Chop and boil well to cook the tomatoes thoroughly. Then put in jars or bottles and seal.

MRS. LUCY N. COPELAND,
Political Study Club.

Cranberry Sauce, for Thanksgiving.

1 pound (1 quart) cranberries
1 pound (2 cups) granulated sugar
½ cup water

Boil 20 minutes in a saucepan, do not crush. Smaller round red cranberries are sweeter. Will keep in a refrigerator.

NELLIE C. COLCLAZIER,
Past President, Abraham Lincoln Circle No. 3, Ladies of the Grand Army.

Cold Meat Relish.

Dissolve 2 tablespoons gelatine in cold water and juice of No. 2 can crushed pineapple. Cook 1½ cups sugar and 1 cup vinegar until it spins a thread, then add to gelatine and allow to cool until slightly thickened, then add crushed pineapple, 6 chopped sweet pickles and 1 cup nuts (pecans or choice). Pour in mold to harden and then cut in cubes.

MRS. J. EDWIN REID,
Sunshine and Community Society.

Pear Jam.

4 pounds pears
4 pounds sugar
2 oranges
2 lemons
2 teaspoons green ginger

Use yellow and juice of oranges and lemons. Grind pears in chopper and cook altogether about 2 hours.

MRS. WARREN J. HINES,
Political Study Club.

Chili Sauce.

18 ripe tomatoes
2 onions
1 cup sugar
3 green peppers chopped fine
3 tablespoons salt, one of all kinds of spices
2½ cups vinegar. Chop all together very fine. Cook 3 hours.

FANNIE W. BIDDLE,
Williamstown, W. Va. Women's Club.

Green Tomato Pickles.

12 pounds of green tomatoes
2½ pounds of onions
3 green peppers

Slice tomatoes, onions and peppers with salt, let stand over night. Drain, then add 1 pound of brown sugar, 4 tablespoons whole cloves, 4 tablespoons cinnamon (stick), 3 tablespoons mustard. Cook until tender.

GRACE M. STANTON,
Sunshine and Community Society.

Corn Chowder.

2 slices bacon, diced
¾ cup of peeled, sliced onions
1¾ cup peeled, diced potatoes
1 cup canned or diced fresh tomatoes
1½ teaspoon salt
1 cup boiling water
¾ cup canned or fresh whole-grain corn
1/8 teaspoon baking soda
2 cups bottled milk, scalded, or 1 cup evaporated milk and 1 cup water, scalded.

Cook the bacon and onions until the bacon is light brown and crisp. Add the potatoes, tomatoes, salt and boiling water; simmer until the vegetables are tender, about 15 minutes. Add the corn and cook 10 minutes longer. Add the soda, then add the scalded milk while stirring rapidly. Serve at once. Serves four. To serve two, make half this recipe.

MRS. NATALIE DESIO,
Baby Lovers Circle,
Florence Crittenton Home.

Tomato Relish.

1 peck ripe tomatoes
4 cups chopped celery
8 onions chopped fine
4 small ripe peppers
6 green peppers
2 pounds brown sugar
1 cup salt
2 ounces white mustard seed
2 ounces celery seed
2 quarts cider vinegar

Cut separately and drain off juice that may come from tomatoes. Mix thoroughly and put in glass jars. Keep in cool dark place. Is not cooked and keeps well if vinegar is good.

MRS. P. G. STRATTON,
Sunshine and Community Society.

Orange and Pear Marmalade.

4 cups ground pears
2 cups ground orange
4 cups sugar

Simmer this quantity about an hour, or until thickened.

EMILY PICKENS,
Takoma Park Women's Club.

Cranberry Relish.

1 pound cranberries
2 oranges
1 cup sugar

Wash the berries, remove the skin and seeds from the oranges before putting through a grinder. Add the sugar, mix thoroughly and serve cold as relish with hot or cold meats.

MRS. GEORGE O. GILLINGHAM,
Political Study Club.

Tomato Pickle.

1 pk. green tomatoes
12 onions
4 red and green peppers (mixed)
2 or 3 hot peppers

Chop and salt overnight with ½ pint salt. Drain and rinse off, add more salt after washing if necessary. Then add:

2 pounds brown sugar
1 ounce whole allspice
1 ounce celery seed
Tumeric to color prettily or about 2 teaspoonfuls.

Cover with vinegar and let simmer one hour.

MRS. J. W. DAVIS,
Sunshine and Community Society.

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SALADS

Frozen Salad.

1 pound creamed cottage cheese
1 small can crushed pineapple, drained
1 cup whipped cream
Blend cheese and pineapple and fold in whipped cream. Put in freezing mold, not too cold, for three hours. Serve on lettuce with any salad dressing desired. Very choice.
MRS. L. E. KING,
Takoma Park Women's Club.

Garden Salad.

One-half cabbage, shredded fine
One red and one green pepper, cut fine
One celery cut fine
One onion, cut fine
One-half dozen stuffed olives, cut fine
One raw carrot, diced very fine
Salad dressing
MRS. NICHOLAS BIDDLE,
Williamstown, W. Va. Woman's Club.

Peach and Cheese Salad.

One-half peach served on lettuce leaf filled with the following mixture:
Philadelphia cream cheese
Pecans or peanuts, cut
Stuffed olives and pimentos
Serve with salad dressing with Maraschino cherries on top.
MRS. NICHOLAS BIDDLE,
Williamsburg, W. V., Woman's Club.

Hungarian Salad.

1 package of lemon jello
1 orange
⅓ cup of cabbage, shredded very fine
Pecan nuts
Pimentos
Maraschino cherries
Arrange in a mold, serve a portion of the jello and mix with some of the salad dressing and serve over the salad. This is delicious.
MRS. NICHOLAS BIDDLE,
Williamstown, W.Va., Women's Club.

Crab Meat Salad in Hot Rolls.

1 can Japanese crab meat
Pick over the crab meat and add:
½ cup cut-up celery
¼ cup of chopped English walnuts
1 tablespoon of finely chopped onion
Salt and pepper
Add a couple of tablespoons mayonnaise and mix all together.
Split finger rolls and butter them.
Fill with the salad and heat in oven.
MRS. JOSEPH HORNING,
Marietta Park Woman's Club.

Perfection Salad.

1 package lemon jello
1 tablespoon vinegar
1 cup diced apples
1 cup diced celery
1 cup English walnuts cut up
Add 1 pint of boiling water to the jello, add the vinegar and other ingredients. Let stand in ice box until set, cut in squares, and serve on lettuce leaf with a little mayonnaise on top.
MRS. SPENCE,
Entre Nous Club.

Breakfast Salad.

Arrange coarsely shredded lettuce upon each plate and add a hard boiled egg, pouring over it a generous tablespoon of melted butter, cutting all together with pepper and salt and a few drops of vinegar or lemon juice. Add a few small pieces of crisp bacon. This served with a hot roll makes an excellent summer breakfast.
MRS. APPETON P. CLARK, JR.,
Political Study Club.

Frozen Fruit Salad.

1 large can pineapple
1 pint double cream
2 dozens marshmallows
Small can of white cherries or 1 small bottle maraschino
1 cup almonds blanched and cut up
Dressing
Cook in double boiler 4 tablespoons tarragon vinegar, 4 tablespoons sugar and yolks of 4 eggs until thickened. Add to cut-up fruit, fold in whipped cream and freeze in ice-tray.
MRS. ROBERT McNEILL.

Emerald Salad.

2 boxes jello-lime flavor
1 small can crushed pineapple
1 medium cucumber put through grinder
1 cup hot water
2 cups gingerale (pale)
Dissolve jello in hot water, then cool, crush juice from pineaapple, fill cup with cold water and add to jello and when cool add ground cucumber, pineapple and ginerale. When jellied serve on lettuce leaves with mayonnaise dressing, flavored with pineapple.
MRS. VIRGINIA SLOAN.
Political Study Club.

Raw Vegetable Salad.

Take the flower head of a very white cauliflower and soak it in cold salt water. This will eliminate all bugs. Rinse and dry before putting in the refrigerator to be very crisp. Make ready a nest of lettuce and separate the flowers as you pile them in the lettuce nest. Balls of cream cheese rolled in paprika may garnish the plate round the lettuce nest. Serve this with a bowl of Russian dressing into which the flowers are dipped as eaten.
Russian dressing is mayonnaise mixed with a little chili sauce, and some sweet pickle and olives may be chopped and added, also some people like roquefort cheese added. To try it is to like it for it is unusual and so good.
JESSIE K. BIDDLE,
President D. C. Federation Women's Clubs.

Macaroni Salad.

3 cups cold cooked elbow macaroni
½ green pepper, minced
1 small onion, minced
One-third cup French dressing
2 tablespoons tomato ketchup
Lettuce
Mayonnaise
Combine the macaroni, pepper, onion and marinate with the French dressing, combined with the ketchup. Chill before serving.
MRS. GEORGE O. GILLINGHAM.
Political Study Club.

Molded Egg Salad.

4 hard-boiled eggs (diced)
2 cups celery (diced)
¼ cup sliced stuffed olives
1 pint boiled salad dressing
½ box Knox gelatine
Add the gelatine to the hot salad dressing and when cold mix in the eggs, celery, nuts and olives. Mold and serve on lettuce.
MRS. G. O. GINNINGHAM.
Political Study Club.

Cranberry Salad.

Two cups cranberries, 2 cups sugar, 2 cups water, boil until berries pop. One package Knox gelatin, ½ cup water. Soak 5 minutes and add to hot berries. When cold add 1 cup celery, 1 cup apples, 1 cup nuts. Mold. Ten servings.
MRS. T. W. MARSHALL,
Political Study Club.

Feminine Favorite, Snowflake Salad.

Arrange on a white glass salad platter 8 crisp lettuce cups, each filled with the following:
1 radish
1 slender white shallot
1 slice white pear
1 wedge pineapple
1 small white parsnip straw
3 celery curls
1 slice fresh cucumber
1 section grapefruit
1 tiny white lettuce leaf or bud
1 tip stalk asparagus
Sprinkle lightly with grated (not shredded) cocoanut. Serve with a French dressing made from salad or olive oil and tarragon vinegar.
MRS. CARL BOND,
Baby Lovers' Club, Florence Crittenton Home.

Cabbage Salad.

One small head cabbage, 6 slices pineapple, diced; ½ pint whipped cream, 10 marshmallows, ½ cup nuts or cherries chopped, mayonnaise as desired. Mix thoroughly and serve cold.
MRS. G. O. GILLINGHAM.
Political Study Club.

Continued on Page 11, Column 1.

Sampling of the Pudding

Mrs. William S. Hepner, president of the Rowac Club, takes a last-minute taste of her pudding before preparing it for serving. She finds time for several culinary arts in the kitchen of her Bethesda home.

Sabbath Alliance.

Mrs. Ellis Logan, president.
Mrs. Sarah Neyins, director.
The District of Columbia Auxiliary to the Woman's National Sabbath Alliance is organized to co-operate in methods for the preservation and observance of the Lord's Day.

BREADS AND ROLLS

Continued from Page 2.

Egg Biscuit.

3 cups pastry flour
6 teaspoons baking powder
1 teaspoon salt
5 tablespoons butter
2 eggs well beaten and
1 1-3 cups milk.
Mix flour, baking powder and salt, cut in butter with knife. Mixing with knife, add eggs and milk. When soft dough forms roll, cut and bake.
MRS. ALBERT N. JONES.
Petworth Woman's Club.

Bran Bread.

4 cups bran
2 cups flour
1 teaspoon salt
1 teaspoon baking powder
1 cup raisins
½ cup nuts
Mix thoroughly and in another bowl mix 1 cup New Orleans molasses and 2 cups sour milk or buttermilk, with 1 teaspoon soda.
Mix thoroughly and add to other mixture. Bake in fireless cooker or slow oven 1½ hours.
MRS. M. V. MERCER,
Political Study Club.

Muffins.

2 tablespoons shortening
2 tablespoons sugar
1 egg
1½ cups sweet milk
1½ cups flour
3 heaping teaspoons baking powder
½ teaspoon salt
Cream the butter and sugar, break in egg. Then add milk alternately with sifted flour, baking powder and salt. Fill greased muffin pans half of batter.
Bake in over, 350 F. about 20 minutes. Make one dozen large muffins.
MRS. M. T. HIMMELWRIGHT,
Takoma Park Women's Club.

Southern Spoon Bread.

2 cups corn meal
1½ cups of sweet milk
2 cups of boiling water
1 teaspoon of salt
3 tablespoons of butter
3 eggs.
Sift the meal 3 times, pour boiling water over it, mix until smooth, add melted butter and salt. To this add milk until mixture is thin, sometimes 1½ cups of milk is not all needed. Separate the eggs, add beaten yolks and fold in beaten whites. Pour into buttered baking dish and bake 400 F. for 30 minutes. Serve on table in baking dish.
MRS. ALBERT N. JONES,
Petworth Woman's Club.

Refrigerator Rolls.

1 cup lard
1 cup boiling water
½ cup sugar
2 eggs
1 cup cold water
2 cakes yeast
1 teaspoonful salt
6 cups unsifted flour
Cream, lard and sugar thoroughly; add 1 cup boiling water. Mix and cool. When cool add yeast dissolved in the cup of cold water. Then add the well-beaten eggs. Add the flour and salt through the sifter. Mix thoroughly and place in refrigerator over night or until used. Will keep several days. Dough is quite soft when first mixed, but thickens as it stands. Bake in oven about 400 or 450 degrees.
MRS. J. A. O'MALLEY,
Takoma Park Woman's Club.

Maryland Beaten Biscuit.

3 pounds flour
½ pound lard
1 dessert spoon salt
1 cup milk—enough water to make a stiff dough.
Thoroughly incorporate lard, salt and flour, then add milk and water to make dough stiff and beat until dough blisters when you work it—make out in small biscuits and bake in hot oven.
MRS. LLOYD W. BIDDLE,
President, D. C. Fed. Women's Club

Nut Wafers.

1 cup walnut meat, chopped
1 tablespoon butter
1 cup brown sugar
8 tablespoons flour
2 eggs
1 teaspoon baking powder
Beat sugar and egg yolks together and add the nuts, butter and flour; then the egg whites, beaten stiff; then the baking powder. Drop ½ teaspoon at a time on buttered tins, allowing room to spread; bake in quick oven.
MRS. EDGAR B. MERITT,
Past President.

Molasses Cookies.

1 cup molasses
1 tablespoon ginger
1 tablespoon cloves
1 cup white sugar
2 teaspoons cinnamon
½ teaspoon salt
1 cup lard
1 teaspoon soda in half-cup warm water
Flour to roll, sprinkle with granulated sugar.
MRS. CHARLES A. LANGLEY,
Takoma Park Woman's Club.

Hazel's Rolls.

1 cake of yeast crumbed in bowl
1 teaspoon salt
1 cup of water and milk luke warm
1 egg
4 cups of flour
3 teaspoons butter melted
Mix and knead for a short time. When doubled in size knead again and make into rolls.
This makes delicious nut rolls. Pour honey to cover pan well, sprinkle brown sugar over that and dot with butter. Put nuts on this and roll your dough as for cinnamon rolls and place in this pan. Cut side down after they have raised to double their size, bake, and when taken from oven turn out on a plate while hot.
MRS. KERCHNER,
Pillsbury Women's Club.

Continued on Page 13, Column 1.

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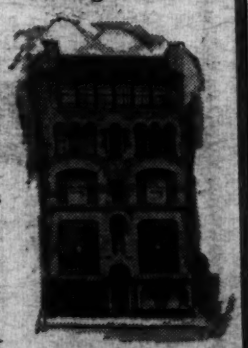

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Salads, Salad Dressings

Continued from Page 10.

Grape-Nut Salad.

2 packages lemon jello
1 small can crushed pineapple
½ cup grapenuts

Dissolve the jello and when partly set, add pineapple and grapenuts. When firm dissolve on lettuce leaf with salad dressing.

MRS. K. H. MYERS.
Takoma Park Women's Club.

A Party Salad.

3 slices of pineapple
3 cream cheese
1 gill of whipped cream
1 sweet pepper
1 cup mayonnaise dressing
1 samll bottle marachino cherries
½ cup of meats
2 teaspoons gelatine

Mix together cheese, cream and dressing and all of the finely chopped fruit, etc. Mix gelatine in 2 tablespoons of cold water. Stand 5 minutes. Add ½ cup of boiling water. Pour over mixture. Pour into molds and set in refrigerator. Serve on lettuce.

MRS. DEWITT CROISSANT.
Takoma Park Women's Club.

Heavenly Salad.

2 envelopes gelatine
¼ cup cold water
1 large can diced or crushed pineapple.

Drain and use juice ½ cup sugar. Cook 2 minutes and pour over the gelatine, add the diced or crushed pineapple, ¼ jar (small) pimento cheese spread or small quantity American cheese cut up. Chill over night. When ready to serve, stir in 1 cup of cream, whipped.

MRS. B. C. KENNEDY.
Sunshine and Community Society.

Hot Weather Salad.

(May be used as a substitute for meat.)

1 cup nut meats
1 cup pimentoes
2 sweet pickles
½ cup pickled onions
1 box coconut (15c size)
1 cup mayonnaise
1 envelope gelatine
2 tablespoons cold water
1 cup hot water
¼ cup vinegar
Salt to taste and paprika

Chop nut meas, pimentoes, sweet pickles, onions and coconut. Add cold water to gelatine, then add the hot water to the gelatine. Now add mayonnaise, salt and paprika, gelatine and vinegar to the chopped meats, etc. Pour in square or oblong pan and when set, cut in small pieces.

MRS. B. C. KENNEDY.
Sunshine and Community Society.

Layer Cake Salad.

Tomato Layer.

Gelatine, 2 tablespoons
Tomato juice, 3 cups
Lemon juice, 2 tablespoons
Onion juice, 1 teaspoon
Worchestershire sauce, 1 teaspoon
Salt, 1 teaspoon
Pepper, few grains
Sugar, 1 teaspoon

Cucumber Layer

Lemon-flavored gelatine, 1 package
Salt, 1 teaspoon
Vinegar, 1 tablespoon
3 tablespoons green pepper chopped
5 tablespoons cucumber, chopped

1. Soak plain gelatine in ¼ cup tomato juice.
2. Scald ¾ cup tomato juice and add to gelatine; stir until dissolved.
3. Add remaining tomato juice and other ingredients.
4. Pour 1½ cups into round or oblong loaf cake pan which has just been rinsed in cold water; allow to set.
5. Prepare lemon-flavored gelatine according to directions on the package; add salt and vinegar.
6. Chill in refrigerator or over ice water until mixture begins to stiffen.
7. Add finely chopped pepper and cucumber.
8. Pour this mixture on top of tomato gelatine in mold; allow this layer to set.
9. When this is firm enough to hold another layer, pour remaining tomato juice mixture over it.
10. Place in refrigerator until very firm.
11. When ready to serve unmold "layer cake" on serving platter, "frost" with mayonnaise and decorate with sliced stuffed olives. Surround with chicory or other salad greens.

Makes about ten servings.

MRS. WILLIAM J. McGEE,
Political Study Club.

Cottage Cheese Salad (Frozen).

One box of cottage cheese. Put in mixing bowl, adding sugar to taste and mix well with a fork. Add several tablespoons of lemon juice. Add one pint of whipped cream, folding in carefully. Put one-half of the mixture into another bowl and color a light green or any preferred color. Put the white mixture in the bottom of the refrigerator tray and spread with drained crushed pineapple, chopped nuts and green or red marischino cherries. Add green mixture and freeze. Slice and serve with any preferred fruit salad dressing, placing the slices on sprays of mint or flowers.

MRS. P. J. CHRISTIAN.
Sunshine and Community Society.

Fruit Salad.

1 cup Malaga grapes
1 cup canned cherries
1 cup pineapple
1 cup sliced apples
1 cup chopped English walnuts
1 large orange cut fine
Beat together 2 eggs
3 teaspoons sugar
¼ teaspoon mustard
1 teaspoon cream
3 teaspoons lemon juice
Pinch of salt

Cook in a double boiler. When cool add ½ pint of cream whipped not too stiffly.

Stir in fruit and serve on lettuce leaves.

MRS. ELLIS LOGAN,
P. P. Fed. Woman's Clubs.

Molded Chicken Salad.

2 cups chicken, chopped
2 tablespoons cold water
1 teaspoon salt
2 tablespoons lemon juice
2 tablespoons gelatin
¾ cup boiling water or stock
⅛ teaspoon onion juice
1 cup cream

Dissolve gelatin and add salt, lemon juice, onion and chicken; cool and add cream, whipped. Pour in mold, chill and serve on lettuce with diced pickled beets and peas. Serves eight.

MRS. EDGAR B. MERITT,
Past President.

Cheese Salad for Sandwiches.

Take one cake of Neufchatel cheese (ten cents) and rub into it 1 tablespoon of good butter, ½ teaspoonful paprika, 1 tablespoonful of Worcester sauce and 3 tablespoonfuls of whipped cream. Then add some pecan nuts, chopped, and grapes also if you like—but it is good with the one.

MRS. E. M. GUSTAFSON,
Sunshine and Community Society.

Cranberry Salad.

1 pint cranberries
1 pint water

Cook 20 minutes. Then add 2 cups sugar.

Soak 2 tablespoons gelatin in 1 cup of water. Add this mixture to the hot cranberry sauce or combination. When ready to set add:

1 cup celery (cut fine)
1 cup nut meats
1 cup diced or crushed fine apples

A very attractive salad for Thanksgiving and Chirstmas.

MRS. EUGENE E. THOMPSON,
President of the D. C. Sunshine and Community Society.

Carrot and Pineapple Salad.

1 package lemon jello
1 small can crushed pineapple
1 large carrot
½ cup chopped nuts

MRS P. G. STRATTON,
Sunshine and Community Society.

Combination Salad.

One tablespoon of gelatin dissolved in ⅛ cup of cold water. Add ⅛ cup of vinegar and juice of a lemon, 1 teaspoon of salt, 2-3 cup of sugar and 2 cups of boiling water.

Let cool, then add 1½ cups of minced cabbage and 1½ cups of chopped celery, ½ cup of nuts and ½ cup sweet red peppers. Put in mold and set away to harden.

MRS. CHARLES S. EISINGER.
Sunshine and Community Society.

Cranbery Salad.

(Serves Six.)

1 quart of cranberries
3½ cupfuls of boiling water
2 cupfuls sugar
2 tablespoonfuls gelatin
½ cup of cold water
1 cupful of nutmeats, chopped
1 cupful of diced pineapple
1 cupful of white grapes, halved and seeded

Cook the cranberries in boiling water, put through a strainer, and add the sugar. Dissolve the gelatin in cold water and add to the first mixture. Let stand until cool, and add the nutmeats, pineapple, and grapes. Pour into molds, chill, and serve on lettuce with mayonnaise.

MRS. ESTHER M. BAIR.
First vice president, Sunshine and Community Society.

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Sunshine Society

Mrs. Eugene E. Thompson, president.

Mrs. Edward Stevens, secretary.

Mrs. J. Edwin Reid and Mrs. T. E. Powers, directors.

The Sunshine and Community Society encourages its members to kind and helpful deeds and devotes its activities to charity and good will.

Potato Salad in Tomato Jelly. Serves 6.

1 tablespoon gelatin—plain or lemon.
¼ cup cold water.
1 cup tomato juice.
1 teaspoon salt. Some pepper.
2 cups potato cooked and diced.
½ cup celery chopped.
2 tablespoons green sweet pepper cut fine.
2 tablespoons mayonnaise.
1 tablespoon vinegar.
1 teaspoon onion juice.
A bed of lettuce leaves.
Mustard cream dressing.

Soften gelatin in cold water and place over hot water if necessary. Add tomato juice, salt and pepper. Combine potatoes, celery, green peppers, vinegar and onion juice and mayonnaise. When the gelatin mixture begins to set, fold in the potato salad mixture. Place in a mold to set. When cold turn out on the bed of lettuce leaves and serve with the mustard cream dressing. This is what makes this such a choice dish.

¾ cup whipping cream.
½ cup prepared cream mustard.
¼ cup prepared cream mustard.

Whip cream and fold in the

Continued on Page 12, Column 1.

PUDDINGS AND DESSERTS

Snowball Custard.

Add the whites of six eggs well beaten to one quart of boiling milk, dipping them into the milk in tablespoonfuls. Turn them as they become light and rise. Then take them out of the milk and put the beaten yolks sweetened to taste into the milk, stirring until it thickens; remove from the fire, flavor with lemon and turn into a glass dish laying the white snowballs on top.

MRS. JOHN F. SIPPEL,
Past President General Federated Women's Clubs.

Date Pudding.

1 cup sugar
1 teaspoon vanilla
1 cup pecan nuts
1 teaspoon baking powder
1 cup chopped dates
Whites of two eggs beaten
2 tablespoons flour

Mix well and bake in oven 15 minutes

Serve cold with whipped cream

MRS. GUY LIVINGSTON,
Sunshine and Community Society.

Bavarian Cream.

1 teaspoon Knox gelatine
¼ cup cold water
1 cup shredded pineapple
1½ cups of liquid (fruit juice plus water)
½ cup sugar
½ pint whipped cream

MRS. R. M. LANGLEY,
Crittenton Circle Federated.

Continued on page 12.

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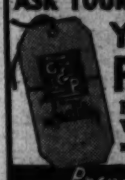
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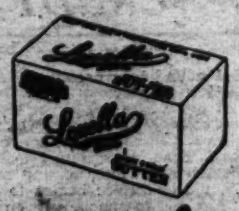

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Salads

Continued from Page 11.

Slaw.

Shred cabbage, let stand in cold water 10 minutes, drain. To each quart of shredded cabbage add:
3 tablespoons sugar
3 tablespoons mayonnaise
2 tablespoons vinegar
2 tablespoons cream
1 tablespoon salt
Mix with fork, sprinkle with paprika.

MRS. ROBERT LYONS,
Entre Nous Club.

Pineapple Cream Cheese Salad.
(And varieties).

1 package of gelatin, lemon (teaspoon of lemon juice, if desired tart)
1 cup boiling water
2 packages of cream cheese
1 cup cold water
½ cup cream, whipped
1 teaspoon salt
3 tablespoons of green pepper, or pimento (sweet) or stuffed olives, raisins and nuts, or sweet pickle, chopped finely
½ cup of shredded pineapple
Drain well all juices. Use sliced pineapple, and cut the size desired, or finely chopped. Chill in shallow pan.

MRS. JOHN C. KONDRUP,
Housekeepers' Alliance.

Surprise Salad.

1 can tomato soup
½ teaspoon salt
1 box gelatin
4 cakes Philadelphia cream cheese
2 cups mayonnaise
1½ cups cold water
2½ cups chopped celery, onion, cucumber and green pepper
Heat soup, break cheese into it, add salt and pepper, stir until melted.
Soak gelatin in cold water and add to hot mixture. When cold add chopped vegetables and mayonnaise. Mold. Serves 10 to 12.

MRS. T. W. MARSHALL,
Takoma Park Women's Club.

Fruit Salad.

2 cups seeded white grapes
2 cups chopped apples
1 cup chopped celery
1 cup chopped nuts
1 cup of marshmallows, cut in pieces
½ cup candied cherries
Mix all lightly. Whip 1 pint of cream; sweeten slightly, add juice of one lemon. Pour over salad just before serving.

MRS. ALBERT N. JONES,
Petworth Woman's Club.

Frozen Fruit Salad.

Use No. 2 can of fruit salad. Drain off juice and add one-fourth cup sugar to the juice. Then take one teaspoonful Knox gelatine and add to juice and heat. Pour this over fruit. Add one-third cup of oil mayonnaise dressing and two-thirds cup of whipped cream and freeze.

MRS. BENJAMIN D. HILL,
Political Study Club.

Beet Salad.

1 package lemon jello, in 2 cups Warm water
Add 2 tablespoons prepared horseradish. Chill until slightly thickened.
Add 2 cups diced cooked beets.

MRS. W. A. KINNAN,
Political Study Club.

Sandwich Spread.

2 green peppers
2 red peppers
1 pint green tomatoes (2 cups)
Grind through coarse food chopper
Sprinkle with salt
Cook in own liquid until tender. (1-2 cups liquid necessary. Water may be added)
Takes about 15 minutes
Add 8 chopped sweet pickles

Dressing for Spread.

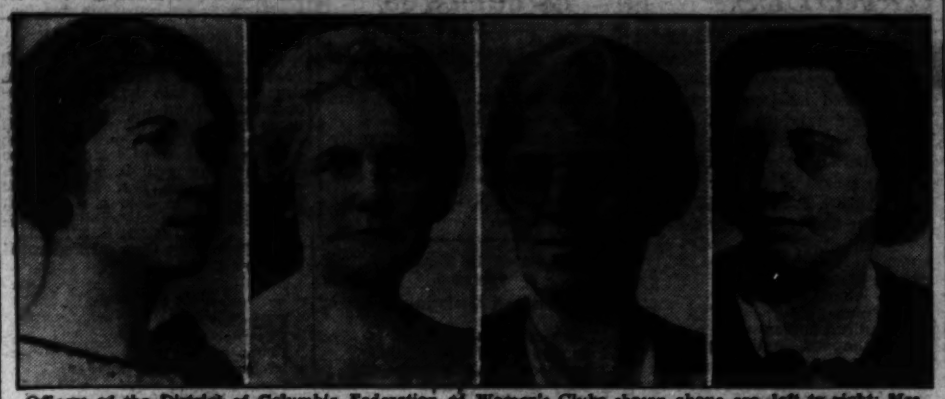
1 cup sugar
½ cup vinegar
2 teaspoons flour (rounded measure)
1 teaspoon Colman's dry mustard
2 beaten eggs
1 cup sour cream
Cook all ingredients together, until smooth and thick like salad dressing.
Combine dressing with above mixture and heat thoroughly.
Seal in sterilized jars.

MRS. TILMAN BACON PARKS,
President of the Political Study Club.

Salad.

3 pounds white grapes
2 lemons
4 eggs
2 cans pineapple
1 pound marshmallows
1 pint double cream
½ pound almonds
¾ teaspoon mustard
Seed grapes, drain pineapple and cut in cubes; blanche almonds and cut in small pieces, cut marshmallows in four pieces.
Put above ingredients in porcelain bowl in layers and pour lemon juice over them.
Make custard of milk, eggs and

District Club Federation Officers



Officers of the District of Columbia Federation of Women's Clubs shown above are, left to right: Mrs. Ruth H. Snodgrass, recording secretary; Mrs. Ernest H. Daniel, first vice president; Mrs. Arthur C. Watkins, second vice president, and Mrs. John D. Kiley, corresponding secretary.

custard and when cold mix into the stiff whipped cream. Mix this dressing with salad, mold and let stand over night.

MRS. Z. D. SARA V. BLACKISTONE.
Political Study Club.

Cucumber Sandwiches.

One cucumber, peeled and ground coarse. Drain in sieve, add ½ teaspoonful of onion salt and just enough mayonnaise to spread. Soften butter so that it will make a thin coating over bread slices before spreading with the cucumber.

MRS. ROBERT LYONS.

Fruit Salad Chantilly.

2 cups whole strawberries
1 cup pineapple, cut in pieces
2 bananas, sliced
2 tablespoons maraschino juice
½ cup whipped cream
½ cup mayonnaise or salad dressing.
Combine strawberries, pineapple, bananas and maraschino juice. Chill one hour. Drain off surplus juice. Combine whipped cream and salad dressing; fold in fruit mixture. Serve on hearts of lettuce and garnish with strawberries. Serves six.

MRS. A. L. CRAIG,
Baby Lovers' Circle, Florence Crittenton Home.

Cold Slaw Dressing.

2 eggs
2 teaspoons mustard
1 teaspoon salt
½ teaspoon pepper
14 tablespoons vinegar
7 tablespoons water
Piece of butter the size of 2 walnuts. Mix well and cook for 3 minutes after it has commenced to boil; sugar to taste.

MRS. J. W. DAVIS,
Sunshine and Community Soc.

Boiled Icings.

1¾ cups sugar
½ cup rich milk
1 tablespoon corn syrup
Pinch salt
Stir until they boil and then occasionally to prevent sticking. Boil to soft ball stage when tried in cold water. Pour carefully on to slightly buttered platter. Do not scrape the pan—or will make icing grainy.
Cool until it holds fingerprint. Beat with wooden spoon until begins to thicken. Add top milk or milk; beat again. Add flavoring. Continue beating and adding milk until is consistancy of creamed butter.
Made this way icings stay creamy.
Chocolate—add 2 sq. chocolate before cooking.
Caramel—Use half white and half brown sugar; water instead of milk.

MRS. M. C. MERRILL,
Takoma Park Women's Club.

Pear Salad.

Use large halves of canned pears. Drain and paint with fruit coloring. Red for the cheek, yellow at tip and light green at bottom. Blend, put two halves together with cream cheese filled with chopped pecans. Use clove for stem end and an artificial leaf.

MRS. EDGAR B. KAY,
Political Study Club.

Delectable Cheese Spread.

6 3-oz. cream cheese
3 teaspoons bottled mushroom sauce
1 teaspoon minced chives
1 teaspoon paprika.
Cream the cheese well; add mushroom sauce, enough chives to suit the taste, and the paprika to give color and add flavor. This quantity will serve 20 people amply. To serve 6, make 1-3 of recipe.
When the time has arrived to serve this cream cheese spread may be put in a small crock in the center of a tray, surrounded by crackers of various sizes and descriptions for each guest to help himself.

MRS. WILLIAM J McGEE,
Political Study Club.

Ginger Ale Salad.

Make one quart unflavored gelatin, using one pint of ginger ale in place of one pint of water. When it has begun to solidify pour

Single Tax Club.

Mrs. Charles Williams, president.

Mrs. Julian Belfield and Mrs. S. F. Hildebrand, directors.

The object of this women's organization is to extend the understanding of problems relating to taxation.

enough of mixture into individual molds to cover bottom. When it has stiffened add white grapes, which should be cut in halves and English walnuts. Then pour on remaining gelatin. Allow to stiffen. Serve on lettuce leaves.

MRS. A. M. McLACHLEN,
Political Study Club.

Fruit Salad in Jello.

Use lemon, lime or raspberry jello (1 package dissolved in hot water), place almonds, canned or fresh pineapple, pears, peaches or cherries (which have been parboiled, if fresh) in fancy design in deep dish. Pour jello over the fruit. When firm place upside-down on platter garnished with lettuce leaves and whipped cream (arranged in fancy pyramid). If individual forms are desired use rings or cut in squares.

MRS. L. H. QUEROLLS,
Political Study Club.

Spanish Angle Salad.

3 cups water
1 can carrots (15c size)
1 cup vinegar (scant)
2 packages lemon jello
Grind in coarse grinder one head cabbage; two slices green pepper; one slice onion. Dissolve jello in one pint boiling water, add one cup cold water and one cup vinegar. Season with salt and pepper. Cool. Wet a bread tin, fill to within half inch from top with carrots diced, cabbage, and peppers and onions ground. Pour over the jello. When set, cut in ten slices, then cut in two. Serve on lettuce leaf with salad dressing. Serves 20 people.

MRS. CHAS. A. LANGLEY,
Takoma Park Woman's Club.

Frozen Fruit Salad.

4 eggs yolks.
4 tablespoons Farragon vinegar.
Cook in double boiler until thick. When cool add:
½ lb. marshmallows cut up.
¼ lb. blanched almonds cut up.
1 large can pineapple drained and diced.
1 pt. cream whipped.
Mix all together and freeze. Serves 10 or 12.

MRS. E. F. ERK,
Maryland Federation of Women's Clubs.

CANDY

Sea Foam.

1 pound brown sugar
½ cup water
1 egg white
Cook until a small amount dropped in cold water forms a hard ball. Then pour slowly over stiffly beaten egg white, beating constantly, until mixture begins to harden. Drop by teaspoonfuls on waxed paper. Half cup nut meats may be added while beating and nut halves placed on top.

AMY MATHEWS,
Takoma Park Women's Club.

Karo Taffy.

1 cup brown sugar
½ cup Karo, red label
1½ tablespoons Mazola
1 tablespoon lemon juice
½ teaspoon lemon flavoring
Cook sugar, Karo, Mazola and lemon juice until it forms a hard ball in cold water. Add flavoring. Pour into pan oiled with Mazola and pull when cold. (I used butter in place of the oil.)

MRS. MOORE,
Crittenton Circle.

Continued on page 13.

blended mustard and mayonnaise. This is delicious and different.

MRS. LLOYD W. BIDDLE,
President D. C. Federation of Women's Clubs.

Pineapple Salad Dressing.

1 gill of double cream
Juice from 1 large can of pineapple
Juice of 3 lemons
2 eggs, well beaten
½ cup sugar
Cook in a double boiler for 15 minutes or until it thickens, then add the double cream which has been beaten until stiff at the time the salad is served.

MRS. ALFRED C. FISHER,
Pol. Study Club.

Cheese Salad.

1 envelope gelatin
½ cup cold water
1 cup hot water
2 cakes cream cheese
1 cup of mayonnaise
1 can tomato soup
½ teaspoon salt
Dash of paprika
Dissolve gelatin in cold water and when dissolved add hot water. Mix cheese, mayonnaise, salt and paprika, then add the soup and gelatine. Mold, chill and serve on lettuce leaves.

MRS. JOHN L. WHITEHURST,
Chairman, Department of Education, General Federation of Women's Clubs.

Miscellaneous

Continued from Page 7.

Appetizer.

Take four lemons, wash thoroughly, cut in halves and remove juice and pulp. Cut off pointed ends for level placing. Take a box of boneless or small sardines, drain and mash with a fork. Mix with small portion of minced celery and hard-boiled egg chopped fine. Add a tablespoon of lemon juice to mayonnaise, a dash of tabasco and salt, and fold into the sardine mixture. Stuff each lemon with the mixture, garnish top with ground salted almonds and edges with strips of pimento. Set in shallow bowls of minted green ice and serve. Olives may also be added to the mixture. (Chopped shrimp may be used instead of sardines.)

MRS. P. J. CHRISTIAN,
Sunshine and Community Society.

Mince Meat.

5 cups chopped cooked beef
7½ cups chopped apples
3 cups cider
5 cups sugar
1 package seeded raisins
1 package dried currants
1 tablespoon mace
2 tablespoons cloves
2 tablespoons nutmeg
2½ cups chopped suet
¾ cup vinegar
1 cup molasses
Three-fourths pound citron finely cut.
1 package seedless raisins
Juice of 2 lemons and 2 oranges
2 tablespoons cinnamon
2 tablespoons allspice
2 tablespoons salt
3½ cups liquor in which beef was cooked. Cool and add 2 glasses tart jelly
Mix and cook slowly for two or three hours.

MRS. CHARLES H. PIERCE,
Woodbridge Book Club.

Continued on page 22.

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BREADS AND ROLLS

Continued from Page 12.

Date Nut Bread.

One cup finely chopped dates. Sprinkle with 1 teaspoon soda and ½ teaspoon salt. Cover with 1 cup boiling water. Let stand till cold. Add 1 cup brown sugar, 1 tablespoon melted butter, 1 egg beaten. Blend well and add 2 cups flour, stirring constantly. Add 1 cup finely chopped nuts and 1 teaspoon vanilla. Bake in moderate oven, 350 degrees, about one hour.

CARRIE G. SMITH,
Florence Crittenton Circle.

Date and Nut Bread.

Sprinkle one teaspoonful of soda over a cup of chopped dates and cover with one cup of boiling water. Cream together 1 tablespoon shortening, ¾ cup sugar and 1 egg. Add 2 scant cups flour in which has been sifted ½ teaspoon baking powder. Add ½ cup broken nut meats and combine the date mixture. Beat all together until smooth. Bake one hour in slow oven, 325 degrees.

MRS. E. P. LECRAW,
Petworth Women's Club.

Cheese Straws.

½ pound grated cheese
Yellows of two eggs
Pinch of salt
Pinch of red pepper
A little flour (enough to roll out)

Make rings of dough as well as straws. Bake in slow oven. Serve with salad.

MRS. EDGAR B. KAY,
Political Study Club.

Southern Spoon Bread.

Break an egg into pint of sour or buttermilk. Put into sifter ½ pint of white cornmeal, ½ teaspoon of salt and scant ½ teaspoon of soda. Sift this into sour milk and beat thoroughly. Have on stove well-greased pudding dish, which holds a quart. When it is hot, pour batter into it and set immediately in very hot oven. In 15 minutes this should have risen and be delicate golden brown. Serve at once.

MRS. P. G. STRATTON,
Sunshine and Community Society.

Date Bread.

1 cupful of chopped dates
1½ cupfuls of boiling water over the dates
3 cupfuls of white flour
2½ teaspoonsful of baking powder
¼ teaspoonful of salt
2 eggs
2/3 cupfuls of sugar.
2 tablespoonsful of melted butter.
2 teaspoonsful of vanilla
2/3 cupful of broken nutmeats

Chop the dates, add the boiling water and allow to cool. Meanwhile, soft then measure the flour and sift it with the baking powder, salt and soda. Beat the eggs slightly, add the sugar and mix well. Add the flour mixture to the egg mixture and again stir well. Next, add the melted butter, the vanilla, the nut meats and dates. Mix well. Place in a buttered bread pan and bake for one hour in a moderate oven (350 to 375 degrees).

MRS. MOORE,
Crittenton Circle.

Chocolate Waffles.

½ cupful sugar
¾ cupful sugar
2 eggs
1 teaspoonful vanilla
1¼ cupful flour
1 teaspoonful baking powder
6 tablespoonsful cocoa
½ teaspoonful cinnamon
½ teaspoonful salt

Cream the butter and add sugar slowly. Add beaten eggs, flavoring and all dry ingredients sifted together. Heat waffle iron about 5 minutes. (It must not be as hot as for regular waffles.) Bake 2 or 3 minutes and serve warm with ice cream or slightly sweetened whipped cream. Makes four or five waffles.

MRS. B. H. MUNROE,
Treasurer, Reba Barrett Circle.

Cinnamon Bread.

1 teaspoonful butter
1 teaspoonful lard
1 egg
1 cupful sugar
1 cupful milk
2 cupsful flour
2 teaspoonsful baking powder

Spread in two cake pans, then mix the following and spread on top: ½ cupful white sugar, ½ cupful brown sugar, 2 teaspoonsful cinnamon. Dot with butter. Bake 15 minutes.

MRS. CHARLES P. GRANDFIELD,
Columbia Heights Arts Club.

Three-Hour Potato Rolls.

3 cupsful flour
1 teaspoonful salt
1 egg
2 small potatoes
1 tablespoonful sugar
½ cupful butter and lard
1 yeast cake

Mash potatoes; beat light, add shortening, sugar, beaten eggs and one-half cup milk. Yeast dissolved in a little water, salt in flour, work well, dough not too stiff. Put in a warm place to lighten two hours. Work again, cut as biscuit or make into muffins, lighten and bake in hot oven. About 28 muffins.

MRS. CHARLES A. LANGLEY,
Takoma Park Club.

Cheese Biscuits.

2 cups flour
1 cup finely grated cheese
2 teaspoons baking powder
½ teaspoon salt
4 level tablespoons Crisco
Enough milk to mix

Mix as for ordinary biscuits.

MRS. G. P. STRATTON.
Sunshine and Community Society.

Spoon Bread.

2 small cups of corn meal
1 tablespoon butter (heaped up)
1 leved teaspoon salt

Scald these three with boiling water to a dry mush. Beat one egg light and add. Add milk enough to make a very soft mixture. Bake till brown in a hot oven.

MRS. WETHERILL.
Jamestown, R. I.
Women's City Club.

Indian Brown Bread.

2 cups graham flour
½ cup bran
½ cup molasses
½ cup milk
½ cup water
1 round teaspoon soda
½ teaspoon salt

Bake 45 minutes in loaf pan.

EDNA DAVIS.
Woodridge Book Club.

Spoon Bread.

1 cup cornmeal
¾ cup boiling water
1 teaspoon salt
1 tablespoon sugar
1 egg and ½ teaspoon soda
1 cup buttermilk
1½ tablespoons melted shortening

Put meal in bowl, pour boiling water over, cover and let stand until cool. Add salt, sugar and beaten egg. Dissolve soda in buttermilk. Add to batter mixture. Add melted shortening. Pour in a deep greased boiling dish. Bake about 40 minutes, 375 degrees

MRS. W. H. VAN PELT,
Petworth Woman's Club.

French Dinner Rolls.

Dissolve 1 yeast cake and 1 tablespoon sugar in 1 cup of scalded sweet milk which must be lukewarm. Add 1½ cups sifted flour. Beat until smooth then add the white of an egg, well beaten; 2 tablespoons melted shortening, 1½ cups sifted flour, and ½ teaspoon salt. Knead lightly; cover with grease; set in warm place free from drafts. Let stand about 2 hours then knead lightly, make into rolls. Let stand for half-hour, bake in quick oven.

MRS. J. L. GODWIN,
Entre Nous Club.

Continued on Page 16, Column 1.

Beverages

Spiced Tea.

6 quarts water
2 pounds sugar
1 teaspoon ground cloves and
1 teaspoon ground cinnamon in small cloth bag
5 teaspoons tea, in another bag
6 oranges
3 lemons

Put 1 quart water to heat, put in spices while cold, bring to boil, drop in tea bag, steep three minutes. Remove spices and tea, add fruit juices and sugar and water. Makes 30-40 cups.

MISS EDNA McNAUGHTON,
Professor Home Economics Education, University of Maryland.

Orange Ice-Gingerale Punch.

3 quarts orange ice
8 quarts gingerale
ice cubes

Place orange ice in punch bowl, separate into small pieces with silver fork; add ice cubes and gingerale. Mix thoroughly. Serves 40.

MRS. LeVERNE BEALES,
President, Petworth Woman's Club.

A Mixture for the Invalid and the Streng.

For each person allow one strictly fresh egg. Separate the white from the yolk. Place yolk in tall glass, adding sugar to taste. Beat with a fork until very light and frothy, then add fine brandy, several spoons or as strong as preferred. Whip the white until stiff, fold into the egg mixture. Put in a tall parfait glass and top with whipped cream natural or colored. This must be served as soon as made.

MRS. P. J. CHRISTIAN,
Sunshine and Community Society.

Tomato Juice.

½ bushel tomatoes
salt
water

Remove stem end from the firm ripe tomatoes (need not be large tomatoes and in the summer may be purchased for 25 or 30 cents), quarter and cook in a 5-gallon vessel with 3 or 4 quarts of water. The time required for cooking depends on the size of the tomatoes, but they must be well done and quite soft; usually 1½ hours or more is required.

The best sieve to strain them through is a cone-shaped one on legs with a wooden masher. Put in a quart or so at a time and press all the pulp and juice through, leaving only seeds and skins. Remove these before putting in more tomatoes. This process appears to be a lot of work, but it is finished in surprisingly short time.

Measure the juice and pulp and add 1 teaspoonful of salt to each quart. Put back into the cooking vessel and let boil very hard a few minutes before putting into sterilized, piping hot bottles. (Glass cans may be used.) As a few bottles are filled, stop and cap them while they are still very hot, keeping the rest of the juice boiling all the time. Ordinary ginger ale or beer bottles may be used. As soon as the bottles are cool enough to handle carefully, dip the caps into paraffin to insure air-tightness. One-half bushel of tomatoes makes about 15 quarts of pure juice and may be used straight for gravies or for cream of tomato soup in the winter. (15 quarts of juice for 25 or 30 cents.)

BERTHE I. JAEGER,
616 Whittier street northwest.
(Marietta Park Women's Club.)

Grape Juice Concentrated.

Wash and stem grapes. Add 1 cup water and boil until soft. Strain as for jelly. To 4 parts juice add 1 part sugar. Boil 5 minutes and bottle boiling hot. So serve, use ¼ part concentrated juice to 3 parts water or ginger ale.

MRS. E. F. ERK,
Maryland Federation of Women's Clubs.

Mint Punch.

One cup of sugar, juice of 8 lemon, slice three peeled lemons very fine, one dozen of fresh mint (bruised a little), one quart cracked ice; pour from height into punch three bottles of imported ginger ale.

MRS. FRANK ZIRKLE,
Sunshine and Community Society.

Tomato Juice.

1 basket tomatoes
3 stalks celery (using all)
3 large onions

Boil tomatoes, celery and onions until done (about 2 hours), put through sieve. To 1 quart juice add 4 teaspoonsful lemon juice or vinegar, 8 whole cloves, 1 teaspoonful sugar, 1 teaspoonful salt, celery seed to taste. Put on stove and bring to boiling—simmer 10 minutes. Put bottles in oven to sterilize. Bottle and seal ready for use. Makes about two gallons.

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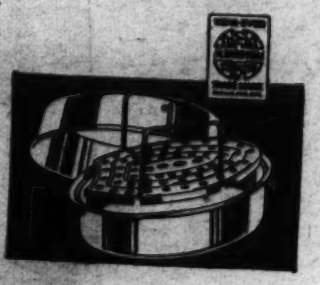

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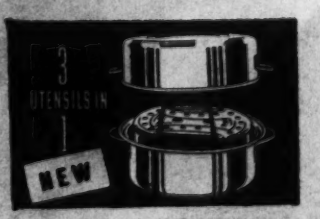

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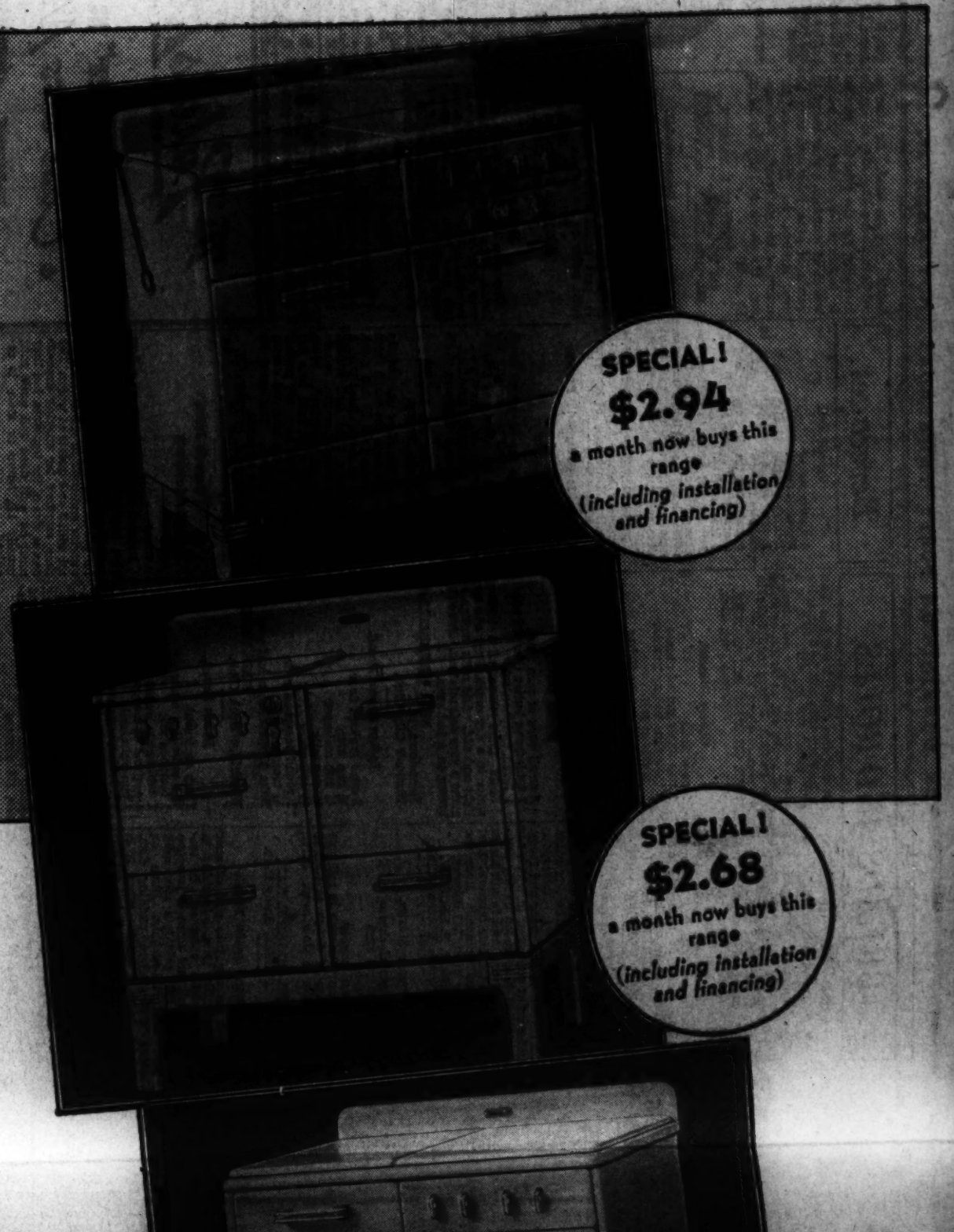

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You'll find oven tending a thing of the past. For the ovens on these new ranges are *self-regulating*. A turn of a dial gives you the degree of temperature you want . . . maintains it steadily. Baking or roasting failures are almost impossible!

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BREADS

Continued from Page 13.

Pop Overs.

1 cup milk
1 cup flour
1 egg
A pinch salt
Beat well together and bake in well-greased muffin pans in a hot oven. ALICE WARREN.
Philadelphia, Pa.,
Women's City Club.

Buttermilk Yeast Biscuit.

3 cups flour
2 tablespoons Crisco
2 tablespoons sugar
1 teaspoon salt
½ cup buttermilk
½ cut hot water
Yeast cake

Work together the sugar and yeast till almost liquid, add to the cup of liquid.

Sift the flour and salt and add the liquid. Knead in the bowl and let rise for 1½ hours. Roll out and cut into biscuits. Let rise about 2 hours and bake about 20 or 25 minutes in rather hot oven 400 or 425 degrees.

MRS. HARRY C. KIMBALL,
Petworth Woman's Club.

Luncheon Biscuits.

2 cups flour
4 teaspoons baking powder
½ teaspoon salt
1 tablespoon sugar
Mix with fingers.

One egg beaten light added to half-cup milk. Mix and knead until stickiness is gone. Spoon in pan and bake 15 minutes at 475 degrees.

MRS. B. K. BAUER.
Petworth Woman's Club.

Whole Wheat Date Nut Muffins.

1 cup flour
½ teaspoon salt
3 teaspoon baking powder
1 cup coarse whole wheat flour
1-3 cup brown sugar
1 egg
1 cup milk
1-3 cup shortening
½ cup dates cut up
½ cup nuts chopped

Sift flour once before measuring, then sift flour, salt and baking powder together, and mix with the whole wheat and sugar. Stir in the well-beaten egg, milk and melted shortening and mix enough to blend. Add dates and nuts, fill muffin pans two-thirds full and bake. Time, 25 minutes. Temperature, 400 degrees F., moderate hot oven. Amount, 12 medium muffins.

MRS. E. S. RAWDON.
Takoma Park Women's Club.

Cheese Biscuit.

½ pound American cheese
Dash of paprika
½ pound butter
Enough flour to roll out
Blanched almonds

Grate cheese and then cream, add butter and cream together. Then add flour and roll out and cut with biscuit cutter. Sprinkle with granulated sugar, imbed an almond in center of each. Bake light brown.

MRS. ROBERT McNEILL,
Political Study Club.

Cheese Biscuits.

2 cups sifted all-purpose flour
4 teaspoons baking powder
½ teaspoon salt
4 tablespoons shortening
1 cup grated American cheese

About two-thirds cup bottled milk, or one-third cup evaporated milk and one-third cup water

Sift dry ingredients. Cut in shortening; then lightly mix in the grated cheese. Add enough milk to make a soft dough. Knead lightly on a floured board, roll ½-inch thick, and cut into biscuits. Bake in a hot oven, 425 degrees F. 10 to 12 minutes. Makes 14 biscuits 2 inches in diameter. MRS. S. M. CRAFT,
Baby Lovers Circle, Florence Crittenton Home.

Rice Muffin Fritters.

1 egg
1 cup milk
1 cup cooked rice
1½ cups flour
½ teaspoon salt
4 teaspoons baking powder
12 strips thinly sliced bacon
Currant jelly

Beat egg, add milk and rice; mix thoroughly. Add flour sifted with salt and baking powder. Line 12 muffin tins with the strips of bacon. Fill with batter and bake in hot oven at 425 degrees F. about 30 minutes. Turn upside down to serve, and top each with a spoonful of Currant jelly. Serves six.

MRS. R. LEE SPIRE,
Baby Lovers Circle, Florence Crittenton Home.

Quick Nut Bread.

Mix and sift two cups of bread flour, one cup graham flour, one cup brown sugar, two teaspoons baking powder, one teaspoon soda, and one teaspoon salt, then add two cups sour milk. Stir vigorously and add one cup coarsely cut English walnut meats. Turn into a buttered bread pan and bake in a moderate oven about one and one-fourth hours.

MRS. WILLIAM J. McGEE.
Political Study Club.

Bran Muffins.

1½ cups bran
1½ cups flour
6 teaspoons baking powder
1 teaspoon salt
¼ cup sugar
1 cup milk
2 teaspoons butter

Mix and sift dry ingredients except the bran. Stir in the mixture of milk and melted butter.

MRS. CHARLES A. LANGLEY.
Takoma Park Women's Club.

Spoon Bread.

1 light cup of corn meal
1 teaspoon salt
1 teaspoon sugar
Butter, size of walnut

Pour 1½ cups of boiling water over and stir until smooth. Then beat very light 2 egg yolks and white together in a separate bowl and add 1 cup of milk and mix until smooth. Then add 1 heaping teaspoon of baking powder. Bake 40 minutes in a moderate oven. Have baking dish hot and well greased.

MRS. MARY K. NALLE,
3100 Connecticut avenue, Columbia Heights Art Club.

Virginia Spoon Bread.

Three cups of fine cornmeal. Pour in 2 cups boiling water, stir and cook to a mush. Add 3 beaten eggs, 2 tablespoons sugar, salt. Three-fourths cup of crisco and butter, 1½ cups milk, beat well. Cook golden brown. Delicious. Separate eggs.

MRS. MARY FORD ADAMS.
Political Study Clubs.

Nut Bread.

3 tablespoons butter
1 cup sugar
1 egg
2½ cups milk (may be part water)
4 cups flour
1 teaspoon salt
4 rounding teaspoons baking powder
1½ cups chopped nuts
(1 lb. English walnuts in shell)

Cream butter and sugar, add whole egg and beat well. Sift flour, baking powder and salt together and add alternately with milk, chopped nuts last. Beat to a smooth batter. Put into a greased loaf bread pan. Let stand 20 minutes. (Light oven when it has stood ten minutes.) Bake 40 to 60 minutes in a slow oven, being careful not to scorch it. MARIAN WHITE.
Takoma Park Women's Club.

Maryland Beaten Biscuit.

3 pounds flour
½ pound lard
1 dessert spoon salt
1 cup milk
Enough water to make a stiff dough

Thoroughly incorporate lard, salt and flour, then add milk and water to make dough stiff and beat until dough blisters when you work it. Make out in small biscuits and bake in hot oven.

MRS. LLOYD W. BIDDLE.
President D. of C. Federation of Women's Clubs.

Black Walnut Cookies.

3 eggs
2 cups sugar
2 cups black walnuts
Pinch salt
Add flour to stiffen. Let stand over night. MRS. MOORE.
Crittenton Circle.

Orange Bread.

Soak and cook until tender orange rinds enough for 1 cup, ground. Add 1 cup sugar and cook until thick (leave in juice that orange is cooked in). Then to 1 cup of this mixture,

They Lead in District Club Activities

The District federation leaders shown above are, left to right, Mrs. Charles P. Grandfield, past vice president; Mrs. Louis J. Smith, chairman of corrections and place of meeting; Mrs. Otis J. Rogers, president of the Entre Nous Club, and Mrs. Lloyd A. Morrison, chairman of transportation.

Blind Aid Group

Miss Henriette P. Metzerott, president.

Mrs. B. V. Ellenberger, secretary.

Mrs. Redwood Vendegrift, director.

The object of the Aid Association for the District of Columbia Blind is to establish and maintain a nonsectarian home for the blind of the District and to promote the education and industrial training of the blind, aid the needy and help them to become self supporting.

which can be prepared and kept in refrigerator, 1 egg (beaten), 1 cup milk, ¾ cup sugar, 3 cups flour, 3 heaping teaspoons baking powder. Bake 40 minutes in moderate oven.

MRS. LLOD W. BIDDLE.
President D. C. Federation Women's Clubs.

Orange Cookies.

¾ cup shortening
2 eggs
1½ tablespoons grated orange rind
½ teaspoon soda
2 teaspoons baking powder
¾ cup nuts
1½ cups brown sugar
1 teaspoon vanilla
½ cup sour milk or buttermilk
3 cups flour
¼ teaspoon salt

Cream shortening and sugar, add eggs, vanilla and grated orange rind and beat until smooth. Add sour milk in which soda has been dissolved. Sift flour with baking powder and salt. Fold in nuts and drop by spoonful onto pan. Bake in moderate oven over 15 minutes. While hot spread thinly the following: 1½ tablespoons orange rind, 1 cup granulated sugar, 1-3 cup orange juice. Mix these ingredients to thin paste.

MRS. G. B. QUEEN.
Junior Women's Club.

Women's City Club.

Mrs. Harvey W. Wiley, president.

Mrs. I. B. Dodson, Mrs. E. I. Kochersperger and Mrs. Curtis Perry, directors.

The object of this club is to furnish a place where members and their friends can meet for mutual improvement and social entertainment; to promote a broader sympathy and better understanding among women and to advance the civic and social welfare of the City of Washington.

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COOKIES

Chocolate Brownies.

2 eggs beaten stiff
1 cup sugar beaten into eggs
¼ pound butter melted with
2 squares of Baker's chocolate
½ cup flour
1 cup walnut meats

Mix well and spread in a shallow pan and bake in a slow oven. Cut in squares.

MRS. GUY GOODMAN.
Takoma Park Woman's Club.

Ice-Box Hermits.

2 cups shortening
1 cup brown sugar
1 cup white sugar
3 eggs
5 tablespoons hot water
6 cups flour
2 teaspoons soda
2 teaspoons cinnamon
2 teaspoons nutmeg
1 cup raisins
1 cup nut meats

Cream shortening and sugar, add eggs and beat well. Add the ground raisins and chopped nut meats. Add alternately the flour and dry ingredients. Make into a roll and wrap in waxed paper. Chill, slice in thin slices. Bake in greased pan at 450 for 8 minutes.

MISS EDNA McNAUGHTON.
Prof. Home Economics Education, University of Maryland.

Abraham Lincoln Circle

Miss Amy F. Hammond, president.

Miss Jessie D. Patton, secretary.

Miss Nellie C. Colclazier, Mrs. Sarah E. Deeds, directors.

The object of the Circle, No. 3, Ladies of the G. A. R., is to teach patriotism and the lessons of good citizenship and also to administer charity.

Ice-Box Cookies.

1 cup brown sugar
1 cup white sugar
1 pound butter or Nucoa
2 eggs
3 tablespoons hot water
1 cup nut meats
5½ cups flour
1 teaspoon soda
1 teaspoon salt
Vanilla

Cream shortening and sugar, add eggs and beat well. Add the ground raisins and chopped nut meats. Add alternately the flour and dry ingredients. Make into a roll and wrap in waxed paper. Chill, slice in thin slices. Bake in greased pan, at 450 for 8 minutes.

MISS EDNA McNAUGHTON.
Prof. Home Economics Education, University of Maryland.

Nut Wafers.

½ cup butter
1 cup sugar
½ cup cold water
2 cups flour

Cream the butter, add the sugar, then stir in the water and flour gradually and alternately. Spread the mixture as thin as possible on a greased baking sheet, sprinkle chopped nuts thickly over top and bake in a moderate oven. As soon as done, cut quickly, while hot, into squares or diamonds.

Note—The nuts may be pressed into dough by the gentle use of rolling pin.

MRS. J. EDWIN REID,
Sunshine and Community Society.

Sand Tarts.

1 pound sugar
1 cup butter

Cream together. Add 3 eggs well beaten. Then add 4 cups of flour.

Roll very thin. Brush with beaten egg yolk, then sprinkle with sugar, cinnamon and hickory or other nut meats ground or chopped.

MRS. A. F. GORDON.
Takoma Park Women's Club.

Continued on page 17.

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Cookies

Continued from page 16.

Mary's Thanksgiving Drop Cookies.

1 cup butter
1 cup brown sugar
3 eggs
½ teaspoon baking soda
2 tablespoons sweet milk
2½ cups pastry flour
2 teaspoons baking powder
1 pound dates
1 pound nuts shelled)

MRS. KIRCHNER.
Pittsburgh Woman's Club.

Mrs. Smith's Drop Cookies.

2 cups of brown sugar
1 cup shortening (lard and butter)
2 eggs
1 cup sour milt
1 teaspoon baking soda
4 cups flour
4 teaspoons baking powder
½ teaspoon salt
1 teaspoon cinnamon
1 cup raisins or dates steamed
1 cup nut meats
375 oven, 10 minutes.

MRS. KIRCHNER.
Pittsburgh Woman's Club.

Raisin Cup Cakes.

2 cups raisins
2 cups water
1½ cups sugar
2 tablespoons shortening (lard)

Boil above together few moments. Let cool. Mix:

1 teaspoon cinnamon (or more)
½ teaspoon nutmeg
¼ teaspoon cloves
1 teaspoon soda
½ teaspoon baking powder
2 cups flour

Add to liquid mixture and mix. Bake in muffin pans, putting 1 teaspoon in each (cup) pan. Very delicious. Will keep moist in a cake box for days.

MRS. WILLIAM REED.
Sunshine and Community Society.

Brownies.

¾ cup sugar
1-3 cup butter, (cream)
2 eggs (beat well)
¼ cup flour
2 squares chocolate
¾ cup walnuts

MRS. R. M. LANGLEY.
Crittenton Circle, Federated.

Angel Charlotte Russe.

1 tablespoon Knox's gelatine
¼ cup cold water
¼ cup boiling water
1 cup sugar
1 pint heavy cream
½ dozen rolled stale macaroons
1 dozen marshmallows, cube
2 tablespoons chopped, candied cherries, vanilla
¼ pound blanched and chopped almonds

Soak gelatine in cold water, dissolve in boiling water and add sugar. When mixture is cold, add cream beaten util stiff, almonds, macaroons, marshmallows and candied cherries. Flavor with vanilla. Turn into a mold first dipped in cold water, remove from mold and serve with angel cake.

MRS. J. EDWIN REED.
Sunshine and Community Society.

Drop Cookies.

Beat 4 egg whites stiff and dry; add 1½ cup sugar, 1 can Baker's coconut (moist), 4 cups cornflakes, 1 teaspoon vanilla. Mix and drop in greased cookie sheet. Bake in slow oven.

MRS. P. G. SHRATTON.
Sunshine and Community Society.

Continued on page 18.

Federation Past Presidents

Mrs. Howard L. Hodgkins, left, and Mrs. Virginia White Speel are past presidents of the District of Columbia Federation of Women's Clubs.

CAKES AND FILLINGS

Fruit Souffle.

(Very Old.)

Beat 3 eggs until stiff, separating the whites from the yolks. Beat very light. Add 1 cup of sugar and beat again. Add 1 heaping teaspoon butter (melted), 2 teaspoons of milk. 1 cup of flour to which has been added 1 teaspoon of baking powder. Bake in shallow pan, preferably pie pans, for 20 minutes. When cool, put following mixture between the cakes.

Filling for Cakes.

1 heaping cup of fresh strawberries, or any small fruit
1 cup powdered sugar

White of one egg and beat all until stiff enough to hold its shape.

This is delicious dessert and unusual. It was made in my mother's kitchen when I was a little girl. I make it very often in my own home.

MRS. VIRGINIA WHITE SPEEL.
Past President D. C. Federation Women's Clubs.

A Favorite Cake Fifty Years Ago. Bunn Cake.

2 large cups sugar
1 cup of butter
5 cups of flour
4 eggs
2 teaspoonfuls Cream of Tartar
1 teaspoonful of soda

First beat together the butter, sugar and yolks of eggs. Dissolve the soda in the milk, mix the cream of tartar with the flour, beat the whites of eggs until light, then mix all together well and place in large shallow pans to bake in a quick oven.

MRS. VIRGINIA W. SPEEL,
Past president, D. C. Federation of Women's Clubs.

Carrot Cake.

1 1-3 cups sugar
1 cup seeded raisins
2 good sized carrots grated
1 1-3 cups cold water
2 tablespoons butter
1 tablespoon each of cinnamon, cloves and nutmeg.

Put all in a pan and boil very slowly for 5 minutes. Let this get perfectly cold. Then add 3 cups flour, 2 small teaspoons soda, pinch of salt. Last add 1 cup walnuts. Bake very slowly.

MRS. MOORE,
Crittenton Circle.

Spice Cake.

2 cups sugar
½ cups butter
1 tablespoon cloves
1 tablespoon cinnamon
1 tablespoon soda
2 cups sour milk
flour to stiffen
½ egg

Filling.

2 cups white sugar
pinch of salt and cream tartar
½ cup water

Boil, add 2 egg whites when well beaten. Beat until cold.

MRS. MOORE,
Crittenton Circle.

Devil Food.

½ cake chocolate
1 cup sugar
1 egg
½ cup milk

Beat together and boil then let cool and add the following mixture:

1 cup sugar
½ cup butter
3 eggs
½ cup milk
2 teaspoons baking powder
1 teaspoon vanilla

Add flour to stiffen.

MRS. MOORE.
Crittenton Circle.

Austrian Coffee Cake.

2 cups flour
2 cups sugar
1 egg
¾ cup water
4 tablespoons melted fat
4 teaspoons baking powder
½ teaspoon salt

Mix all together and put in pan. On top, mix as for pie crust and spread—

4 teaspoons brown sugar
2 tablespoons lard
4 tablespoons flour
2 tablespoons cinnamon

Serve hot.

MRS. E. F. ERK.
Maryland Fed. Women's Clubs.

Angel Food.

14 egg whites
1¼ cupful sugar
1 tablespoonful cream tartar
1 cupful flour
Flavor

MRS. MOORE,
Crittenton Circle.

Continued on page 19.

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COOKIE

Continued from page 17.

Ice-Box Cookies.

½ pound butter or (nucco)
2 cups brown sugar
2 eggs
3 cups flour
1 teaspoon soda
1 cup nut meats (English walnuts).

Cream butter and sugar, add eggs beat thoroughly. Sift flour several times, add soda. Alternate flour and nut meats.

After all ingredients are mixed, set bowl in ice box to harden. Take from ice box after several hours and mould in shapes desired. Put back in ice-box and cut and bake when needed.

MRS. EUGENE E. THOMPSON.
President D. C. Sunshine and Community Society.

Pinwheel Cookies.

½ cup shortening
½ cup sugar
1 egg yolk
3 teaspoons milk
1½ cups flour
1½ teaspoons baking powder
½ teaspoon vanilla
1 square chocolate, melted

Cream shortening, add sugar slowly. Add egg yolk and beat well. Add milk and flour sifted with baking powder and salt, then vanilla. Divide dough in half. To half the dough add melted chocolate. Roll white dough into a thin rectangular sheet, then roll the chocolate mixture into a sheet the same size as the other. Place white dough over chocolate dough and gently press together. Roll as for jelly roll into a tight roll 2 inches in diameter. Set in ice box several hours to harden. Cut into quarter-inch slices and lay cut side down on greased cookie sheet. Bake in moderate over (375 degrees F.) about ten minutes.

MRS. PHILIP WRIGHT.
Petworth Women's Club.

Brownies.

1 cup sugar
½ cup butter
2 eggs
½ teapsoon salt
2 squares melted chocolate
½ cup sifted flour
1 cup nut meats
1 teaspoon vanilla

Cream butter and sugar, add flour and nuts. Eggs beaten separately and chocolate last. Spread on a flat buttered tin. Cut in squares immediately. Tried and tested.

MRS. FLORA McGILL KEEFER.
Political Study Club.

Ginger Crullers.

1 cup New Orleans molasses
2 eggs
½ cup sweet milk
1 lump of butter size of black walnut
1 teaspoon ginger
1 teaspoon cinnamon
2 teaspoons baking powder
1 small pinch salt

Flour sufficient to make soft dough.

Mix well, cook in pot or skillet of hot lard and when done and still hot roll in powdered sugar. I cut with top of a pound baking powder can dipped in flour to prevent sticking, taking out centers with top of pepper or salt shaker.

MRS. A. F. STOUT.
Santa Fe, N. Mex.

Refrigerator Ginger Snaps.

½ cup shortening
½ cup sugar
½ cup molasses
½ cup all bran
2½ cups flour
1½ teaspoons ginger
1½ teaspoons cinnamon
1½ teaspoons soda
¼ teaspoon salt
1 egg (well beaten)

Cream shortening and sugar. Add molasses, bran and egg. Beat thoroughly. Sift dry ingredients and combine with creamed mixture. Shape into a roll about 1½ inches in diameter. Wrap in waxed paper and store in refrigerator until firm—overnight if desired. Slice very thin and bake on ungreased cookie sheets about 8 minutes in moderate oven. Yields 50 cookies.

MRS. FRANK M. STUART.
Petworth Women's Club.

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Christmas Cookies Sublime.

2 eggs
½ pound butter
½ pound sugar
½ pound flour
1 cup currents
1 tablespoon vanilla

Cream butter to sugar, add beaten yolks, then the flour, then the beaten whites, then the currants and flour. Drop scant teaspoonful of dough on buttered pan at intervals leaving room to pat flat with knife dipped in cold water. Bake in very hot oven; watch carefully as a very few minutes will suffice to bake a pan full—a minute's neglect will burn them. Judgment should be used in regard to flour as some eggs take more or less, according to size.

MRS. BRIGHT.
Takoma Park Women's Club.

Coconut-Filled Cookies.

1 egg
1 cup sugar
1-3 cup butter
3 tablespoons cocoa
1-3 cup milk
¼ teaspoon salt
½ teaspoon vanilla
1 teaspoon baking powder
Flour to roll medium thin

Brown Sugar Cookies.

1½ cups brown sugar
½ cup butter
½ cup boiling water
1 tsp. soda
1 tsp. cream tartar; flour
1 cup peanuts

Use flour enough to drop from spoon onto cookie pan. Moderate to hot oven.

MRS. C. S. HOWARD.
Takoma Park Women's Club.

Columbia Heights Art Club.

Mrs. Mahlon A. Winter, president.

Mrs. Dudley S. Bright, secretary.

Miss Cornelia Hill, director.

The object of this club is the intellectual improvement and literary advancement of its members.

Filling.

1 cup cocoa
½ cup sugar
1 heaping teaspoon flour
1-3 cup milk

Cook until thick and place a teaspoon of mixture on each cookie, covering with another cookie.

MRS. CHARLES WILLIAMS.
Northeast Suburban W. C. T. U.

Cookie Mixture.

½ cup shortening
1 teaspoon soda
1 cup brown sugar
½ teaspoon salt sifted in 1½ cups flour

Add 1½ quick Quaker Oats to make a crumbly spread

Put in greased cookie pan (shallow) spread over this the date mixture. Then cover with the rest of crumbs and press down firm. Also pat down firm first layer of crumbs so date mixture will spread easier. Bake 25 minutes in oven 325 degrees.

B. C. KENNEDY.
Sunshine and Community Society.

Continued on page 23.

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PUDDINGS AND DESSERTS

Continued from page 11.

John's Delight.

2 cups of chopped bread
½ cup suet
½ cup molasses
1 cup raisins
1 cup sweet milk with ½ teaspoon of soda dissolved in it
1 egg
½ teaspoon cloves
½ teaspoon cinnamon
A pinch of mace and salt
Steam two hours in a tin pudding steamer

Sauce.

½ cup butter
1 cup powdered sugar
Cream together
Add 2 tablespoons brandy
¼ cup boiling water
White of 1 egg well beaten

MRS. J. P. KELTON,
Women's City Club.

Caramel Custard.

½ cup sugar caramelized
4 eggs
1-3 cup sugar
1 quart scalded milk
½ teaspoon salt

Mix eggs, sugar, milk and salt and pour into a pan lined with the caramel. Set in a pan of water and bake.

MRS. F. C. DUEHRING.
Takoma Park Women's Club.

Peanut Brittle Pudding.

1 cup whipping cream
½ pound marshmallows, cut in small pieces

Whip the cream and fold in the marshmallows. Add one-half pound of peanut brittle which has been ground. Pour in a glass dish and let cool in an electric refrigerator for 6 or 8 hours. Serve with whipped cream.

MRS. A. M. McMANUS.
President Baby Lovers' Circle, Florence Crittenton Home.

Crisp Apple Scallop.

Pare, core and slice 6 apples. Place in a casserole and cover with a mixture of one-half cup water, one half teaspoon cinnamon, one-quarter teaspoon nutmetg and 1 teaspoon lemon juice.

Work together with fingers, 1 cup sugar, three-quarters cup flour and one-half cup butter. Spread on top and bake uncovered in moderate oven.

MRS. C. H. MARSHALL.
Takoma Park Women's Club.

Spanish Cream.

½ envelope Knox Sparkling Gelatine
3 cups milk
3 egg whites
3 egg yolks
½ cup sugar (scant)
¼ teaspoon salt
1 teaspoon vanilla

Soak gelatine in ½ cup milk. Scald remaining milk and pour slowly in the yolks of eggs well beaten. Add sugar and salt and return to double boiler. Cook until mixture thickens somewhat. Remove from stove and add gelatine. When partially cool add whites of eggs beaten until stiff. Flavor and turn into moulds. Serve plain or top with whipped cream and cherry.

MRS. CHARLES P. KEYSER.
Entre Nous Club.

Sweet Potato Pudding.

2 cups grated potatoes
1½ cups milk
½ cup sugar
1 teaspoon nutmeg
1 egg
½ cup butter or half butter and one-half bacon fat
2 rounding tablespoons flour

Mix all together and pour in a greased baking dish. Cook slowly. Pour a soft custard over it to serve.

MRS. WARREN J. HAINES.
Political Study Club.

Date Pudding.

1 cup chopped dates
1 cup walnut meats
½ cup sugar
2 eggs
2 tablespoons flour
2 teaspoons baking powder

Combine flour and baking powder with dates and nuts, then mix with sugar and eggs which have been thoroughly beaten.

Bake in a flat cake pan in a slow oven ½ hour, then serve with whipped cream which has been sweetened.

MRS. F. S. CASKEY,
Takoma Park Women's Club.

Plum Pudding.

1 cup chopped suet
1½ cups brown sugar
½ cup milk
2 eggs well beaten
1 cup seedless raisins
1½ cups currants
1-3 cup orange peel
½ cup citron
½ cup nut meats
1 cup sifted cake flour
1 teaspoon baking soda
½ teaspoon nutmeg
1 teaspoon cinnamon
¼ teaspoon mace
1 cup stale bread crumbs

Mix together the suet, brown sugar, milk and the eggs. Mix the fruits, peels and nuts with ¼ cup of the flour.

Sift the rest of the flour with the soda, salt and spices. Add the fruit mixture, the crumbs and the flour mixture to the suet mixture, and stir till well mixed. Turn into a greased 1½ quart mold, cover and steam 1½ hours. Serve with hard or liquid sauce. Serve 6 to 8.

MRS. NARRY C. KIMBALL,
Petworth Woman's Club.

Continued on page 19.

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PUDDINGS AND DESSERTS

Continued from page 18.

Banana Pudding.

Make a boiled custard with 2 eggs, 2 tablespoons granulated sugar, well beaten, and 2 cups of sweet milk. Boil slowly until thickened a little, and season with 2 teaspoons vanilla. Remove from fire and cool.

Line a baking dish with thin slices of cake. Cover this with a layer of sliced bananas, then a layer of cake and another layer of bananas.

Pour over this the boiled custard, and decorate with marachino cherries and walnuts on top of the custard.

NELLIE C. COLCLAZIER,
Past president, Abraham Lincoln Circle, No. 3, Ladies of the Grand Army of the Republic.

Prune Whip.

1 pound stewed prunes
3 egg whites
1 cup sugar

Pit prunes. Beat white of eggs. Slowly add cup sugar. Stir in the prunes and bake 20 minutes. Chill and serve with the following sauce:

Sauce.

Heat 2 cups milk. Add 1 tablespoon sugar. Beat 3 egg yolks and stir in gradually. Let it come to a boil. Take off stove and add 1 teaspoon vanilla.

MRS. FRED LINTON, JR.,
Junior Women's Club.

Apple Pudding.

Combine
5 large apples chopped fine
1 cup of raisins
1 cup of sugar
¼ cup butter
1 cup sweet milk
2 eggs beaten separately
1 cup of flour
Salt
Vanilla

Bake slowly an hour and serve with cream.

MRS. W. H. GIESEY,
Petworth Woman's Club.

Bread Pudding with Lemon Sauce.

1 cup bread crumbs
1 tablespoon sugar
1 quart milk
3 eggs
1 teaspoon vanilla
1 large spoon of butter melted
pinch of salt

Pour the melted butter over bread crumbs. Mix thoroughly. Beat the eggs and sugar together until very light in color. Add the milk and vanilla. Put in baking pan which has been greased with butter and bake until consistency of custard. Serve with sauce.

Sauce.

One cup boiling water, one-half cup sugar, juice of half a lemon and a piece of butter. Let the sugar thoroughly melt, then add a little thickening. Let come to a boiling point and add lemon juice. Raisins can be added to bread pudding.

MRS. J. E. GODWIN,
Entre Nous Club.

Suet Pudding.

1 cup suet
½ cup molasses
½ cup sweet milk
1½ cups flour
1 cup raisins
1 teaspoon soda
½ teaspoon cloves
½ teaspoon cinnamon
¼ teaspoon nutmeg
Steam 2 hours.

Dressing.

2 tablespoons butter
½ cup sugar
1 teaspoon vanilla
1 egg beaten
1 teaspoon lemon juice or vinegar

Stir until done, make in double boiler. MRS. O. J. McCURDY,
Williamstown, W. Va.,
Woman's Club.

Baked Indian Pudding.

Add 1 quart of milk to 3 tablespoons tapioca and let come to a boil. Then add 5 tablespoons yellow meal wet in 1 cup cold water. Cook 10 minutes. Add ½ cup sugar, ½ cup molasses, 1 tablespoon butter, little salt, and last, 1 well beaten egg. Bake in covered dish 2½ hours. A slow oven.

MRS. W. A. KINNAN,
Political Study Club.

Raisin Puffs.

2 eggs
1 cup butter
3 tablespoons baking powder
2 tablespoons sugar
1 cup milk
2 cups flour
1 cup raisins, chopped

Cream butter, then add sugar and eggs. When thoroughly creamed add dry ingredients and milk, alternately. Lastly, add raisins and pour into cups and steam 1 hour.

MRS. LUCY H. COPELAND,
Political Study Club.

Baked Date Pudding.

2 eggs well beaten
½ cup sugar
1-3 cup flour
1 level teaspoon of baking powder
1 cup chopped dates
1 cup chopped walnuts

Pour in a greased baking dish and bake in a pan of water slowly for 40 minutes.

MRS. JOHN T. LUCKER,
President Junior Women's Club.

Graham Pudding (1833).
(Substitute for Plum Pudding.)

1½ cup graham flour
1 cup milk
½ cup molasses
1 cup raisins
½ teaspoon salt
½ teaspoon baking soda

Steam 3 or 4 hours.

Golden Sauce.

Beat 1-3 cup butter and 1 cup sugar Add yolks of 3 eggs, then beaten whites. Vanilla. Cook in double boiler about 5 minutes (or until foamy). If you cook it too long it will get thick. Serve immediately. Serves 8.

MRS. E. F. ERK,
Maryland Federation Women's Clubs.

Apple Pandowdy.

Make a dough with 2½ cups flour, 1½ teaspoons baking powder, ½ teaspoon salt, ½ cup shortening and milk.

Peel and quarter 2 quarts apples. Place the apples in a greased pan. Cover with dough and bake at 350 degrees Farenheight till apples are tender and dough is well browned.

Mix 2-3 cup brown sugar, ½ teaspoon nutmeg and 1 tablespoon butter with the baked apples after removing the dough and arrange alternate layers of apples and crust. (Break or cut the dough into 1-inch pieces.) Serve with sweetened cream.

MRS. ETHEL M. WHALEY,
Takoma Park Woman's Club.

Queen of Puddings.

1 cup sugar
1 pint bread crumbs
1 quart milk
4 egg yolks
Butter size of an egg
4 egg whites
Juice of 1 lemon

Beat yolks of eggs and 1 cup sugar together, add bread crumbs. Then add the milk and the melted butter. Bake in a slow oven. Whip the whites of the eggs to a stiff froths. Beat in 1 cup sugar, then add the lemon juice. Spread over pudding when cold, a layer of raspberry jam and pour whites of eggs on top and brown.

MRS. M. K. NALLE,
Columbia Heights Art Club.

Macaroon and Chocolate Pudding.

1 pint cream
1 tablespoon granulated gelatin
2 tablespoons cold water
¼ cup boiling water
6 macaroons
¼ pound sweet chocolate

Dissolve gelatin in cold water and add to boiling water. Add cream, whipped. Divide and add broken macaroons to half; add cholocate to the other half. Put in pan in layers to harden.

MRS. A. MacSMITH,
Petworth Woman's Club.

Steamed Christmas Judding.

2½ cups flour
1 teaspoon soda
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon cloves (ground)
¼ teaspoon grated nutmeg
1 cup ground suet
1 cup raisins or currants
1 cup milk
1 cup molasses.

Sift soda, salt and spices into flour, rub in the suet, add raisins. Mix well with molasses and stir into dry mixture. Steam in a buttered pudding mold three hours. Serve with a sauce.

Mrs. OTTO HAMMERLUND,
Chairman Department of Public Welfare, D. C. Federation of Women's Clubs.

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Imperial Bread Pudding.

Break in small pieces about one slice of stale bread and let it soak for a few minutes in a scant pint of milk; sweeten to taste with maple sirup (about three tablespoonfuls) and add a pinch of salt and the beaten yolks of two eggs, reserving the whites for meringue. Stir in 2 tablespoons or more of seeded raisins and bake in a buttered pan in a moderate oven for about one-half hour, or until it cuts like custard, the baking dish being placed in a pan with a little water.

Beat the egg whites with about three teaspoons of powdered sugar; spread soft jelly over the top of the pudding, combining a little of it with the meringue, which is heaped on top of the pudding, and return to the oven for browning. Serve hot with a rich cream.

MRS. A. P. CLARK, JR.,
Political Study Club.

Apple Crunch.

Fill a 1½-quart casserole with sliced apples. Mix together ¾ cup sugar, ½ cup flour, ¼ cup butter, and 1 teaspoon cinnamon.

Cover the apples with this mixture and add ½ cup of water (less if the apples are juicy).

Bake till apples are done and serve with cream, either whipped or plain. Serves five or six.

MRS. HARRY C. KIMBALL,
Petworth Woman's Club.

Fig and Tapioca Pudding.

Cook 3 tablespoons granulated tapioca until clear in 2 cups water and 1 teaspoon butter. Stir constantly.

Cook together ½ pound figs, chopped fine, 1 cup sugar, and 1 cup water until smooth and thick. Add ½ teaspoon vanilla.

Chill both mixtures before combining them. Serve with whipped cream. MRS. H. W. DORST,
Petworth Woman's Club.

Raspberry Crisp.

Use an 8" by 8" casserole.

Blend ¾ cup flour, ⅓ cup butter and one cup sugar and cover the bottom and side of the casserole.

Put in 1 pint (2 cups) raspberries.

Press the remainder of batter into patties and place on top. Bake at 370 degrees for 30 minutes It is done when the crust is brown and the raspberries have boiled.

MRS. TILMAN B. PARKS,
President of the Political Study Club.

Charlotte Rousse.

Beat whites of four eggs stiff. Add one cup sugar. Dissolve two tablespoonsful gelatine in one-half cup of sweet-milk over hot water. When cooled whip into the eggs and sugar. Fold in one-pint of whipped cream. Flavor with one-half teaspoon vanilla.

MRS. BENJAMIN D. HILL,
Political Study Club.

Continued on page 23.

CAKES AND PASTRIES

Continued from page 17.

Sponge Cake.

1 cupful sugar
½ cupful butter
¼ cupful sweet milk
1 cupful flour
2 eggs
1 teaspoonful baking powder
1 teaspoonful vanilla

Lemon filling: Yolk of 1 egg, beat very light. Juice of 1 lemon 1 teaspoonful butter. Pulverized sugar to stiffen.

MRS. MOORE,
Crittenton Circle.

White Cake.

1½ cupsful sugar
½ cupful butter
1 cupful cold water
3 cupsful flour
4 egg whites
2 teaspoonsful baking powder

MRS. MOORE,
Crittenton Circle.

Date Cake.

1 cup dates
½ cup walnuts
1 cup boiling water
1 teaspoon soda
1 egg
1 spoon butter
1 cup sugar
Vanilla.
Flour enough to stiffen.

MRS. MOORE,
Crittenton Circle.

Continued on page 26.

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CAKES AND PASTRIES

Continued from page 19.

Apricot Upside Down Cake.

2 tablespoons butter
1-3 cup brown sugar
1 can apricots
2 tablespoons butter
½ cup sifted sugar
1 egg
1 cup sifted cake flour
1½ tablespoons baking powder
Few grains salt
3 tablespoons evaporated milk diluted to ½ cup liquid
½ teaspoon vanilla

Butter deep pan with first amount of butter and sprinkle with brown sugar. Arrange drained apricots over bottom on pan. Cream shortening and sugar. Add beaten egg yolk. Sift dry ingredients together and alternately, add with diluted evaporated milk to first mixture. Flavor. Fold in stiffly beaten egg white last of all. Turn into pan over fruit and bake in moderate oven 45 minutes.

EMMA S. BIDDLE,
Women's Club, Williamstown, W. Va.

Gingerbread.

1 cup butter
1 cup molasses
1 cup sugar
1 cup sour milk
3 cups flour
3 eggs
1 tablespoon ginger
2 teaspoons soda, dissolved in 1 tablespoon hot water
Spice to taste with cloves and cinnamon

MRS. ALICE M. RALPH,
Crittenton Circle, Federated.

Mrs. Ridgeway's Gingerbread.

1 cup dark cooking molasses
½ cup dark or white sugar
½ cup butter and lard, mixed
2½ cups flour
1 teaspoon ginger
1 teaspoon cinnamon
1 teaspoon cloves
1 cup boiling water
2 teaspoons soda
3 eggs, leaving out the white of one for icing.

MRS. ALICE M. RALPH.
Crittenton Circle, Federated.

Hard Tack.

(This is too good for such a harf name.)

3 eggs
1 cup flour
¼ teaspoon baking powder
1 cup stewed raisins
1 cup dates
1 cup nuts
1 cup sugar
1 or 2 tablespoons milk

Mix like fruit cake and bake in a moderate oven, using a large, shallow pan. When done, cut in squares.

MISS ALICE M. RALPH.
Crittenton Circle, Federated.

Date Tarts.

1 cup granulated sugar
4 egg whites (beaten)
1 tablespoon flour
1 teaspoon baking powder
Pinch of salt
1½ cups dates (cut up)
1 teaspoon vanilla

Beat egg whites, add sugar, flour, baking powder, etc. Bake in a sheet cake pan 30 minutes. Cut in squares and serve with whipped cream. Most delicious dessert.

MRS. SPIRE.
Entre Nous Club.

English Fruit Cake.

1 lb. seeded raisins
1 lb. currants
2 oz. candied orange peel
½ lb. citron
½ lb. flour
1½ teaspoons cinnamon
½ teaspoon mace
1 teaspoon nutmeg
1 teaspoon allspice
½ teaspoon salt
2 oz. candied lemon peel
½ c preserved cherries
½ c preserved or candied pineapple
1 lemon (juice)
¾ c grape juice
¼ c orange juice
½ lb. butter
¾ lb sugar
6 eggs.

(Add ½ c each of almonds, pecans, walnuts if desired.

Cream butter and sugar, add well beaten yolks, then add fruit and flour mixture and spices and fruit juices. Beat the egg whites until stiff and fold into fruit mixture.

Bake for 4½ to 5 hours in an oven with a temperature of 250 degrees.

MRS. B. H. MUNROE.
Treasurer Reba Barrett Circle.

Spice Cake.

½ cup butter
2 cups brown sugar
2 eggs
1 cup sour milk or cream
2½ cups pastry flour
2 teaspoons cinnamon
1 teaspoon allspice
½ teaspoon cloves
1 teaspoon nutmeg
1 teaspoon soda in sour milk

MRS. W. A. KINNAN.
Political Study Club.

White Cake.

Cream, ½ cup butter with 1 cup sugar.
2 cups pastry flour
3 teaspoons baking powder
⅛ teaspoon salt

Sift flour, baking powder and salt 3 times, add to butter and sugar with 2-3 cup milk. Add ½ teaspoon almond extract (Burnett's is fine) and fold in 3 stiffly beaten egg whites.

MRS. ALBERT N. JONES,
Petworth Woman's Club.

Velvet Cake.

1 cup milk
½ cup butter

Put together on stove, let it get hot but do not boil.

2 cups sugar
3 eggs

Beat eggs, add sugar, then put in milk, butter, add 2 cups flour.

2 teaspoons making powder
1 teaspoon vanilla

MRS. OTIS J. ROGERS,
6412 Thirty-first street, Entre Nous Club.

Fried Cakes.

1 cup sugar
1 cup sour milk or buttermilk
2 eggs

Put the yolks in the sugar without beating.

3 tablespoons melted shortening
½ teaspoon salt
2 level teaspoons soda (or 1 teaspoon and 2 baking powder)

Add whites of eggs, well beaten, last flour to make a soft dougt.

Roll in granulated sugar.

MRS. LeVERNE BEALES,
President of Petworth Woman's Club.

Date Roll.

2 cupfuls sugar
1 cupful milk
1 cupful dates
1 cupful nuts

Boil milk and sugar together, add dates and cook until mixture leaves pan. When mixing, remove from fire, add nuts and beat like fudge.

MRS. O. J. M'CURDY,
Williamstown, W. Va., Woman's Club.

Fudge Cake.

½ cup butter
1 cup sugar
¼ cup cream
¾ cup sifted flour
4 teaspoons cocoa
1 cup nut meats
Vanilla

Bake in a slow oven and cut in small squares.

MRS. H. W. DORST,
Petworth Women's Club.

Applesauce Cake.

2 cups sugar
2 cups applesauce
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon nutmeg
1 teaspoon soda
1 teaspoon baking powder
Add flour to stiffen.

MRS. MOORE,
Crittenton Circle.

Continued on page 24.

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PIES AND PASTRIES

Lemon Pie Filling (Without Cooking).

1 1/3 cups (1 can) Eagle Brand Sweetened Condensed Milk
½ cup lemon juice
Grated rind of 1 lemon or
¼ teaspoon lemon extract
2 eggs
2 tablespoons granulated sugar
Baked pie shell (8 inch)

Blend together Eagle Brand Sweetened Condensed Milk, lemon juice, grated lemon rind or lemon extract and egg yolks. (It thickens just as though you were cooking it, to a glorious creamy smoothness.)

Pour into baked pie shell or unbaked crumb crust, cover with meringue made by beating egg whites until stiff and adding sugar. Bake until brown in moderate oven (350 degrees F.). Chill.

LUCY H. BOWEN.
Sunshine and Community Society.

Lemon Pie Filling.

1½ cups fine bread or cracker crumbs, the grated rind and juice of 2 lemons
2 cups sugar
¼ cup of butter
½ cup of milk
3 eggs

MRS. FRANK ZIRKLE.
Sunshine and Community Society.

Lemon Meringue Pie.

Juice 2 lemons
Grated rind 1 lemon
2-3 cup sugar
3 eggs
3 tablespoons cornstarch
Boiling water

Combine juice of lemons, sugar, corn starch, yolks of eggs and add to 2½ cups boiling water. Cook slowly until thick. Put in baked crust and cover with a meringue made of the 3 egg whites and 3 tablespoons sugar. Brown in slow oven.

MRS. E. H. GRAHAM.
Takoma Park Women's Club.

Lemon Pie.

In top of a double boiler beat the yolks of six eggs until light, then add 1 cup of sugar, the juice of two lemons, add the grated rine of one, 1 tablespoon of butter, cook over water, stirring constantly, until mixture is very thick. Remove from fire.

Beat the whites of four eggs and add to custard, beating all the time.

Pour this hot filling into already baked pie shell.

For meringue: Use whites of two eggs, beating same stiff. Sift 3 tablespoons of sugar. Mix with white of eggs and finish beating. Pour on top of pie and put in stove to brown.

Lemon Cake Pie.

2 lemons
2 cups sugar
5 eggs
2 teaspoons corn starch
1 pint sweet milk

Grate lemon, add juice with sugar, scald the corn starch with milk and mix with lemon and sugar. Enough for two pies. Deep, rich, puffy frosting.

MRS. MOORE,
Crittenton Circle.

Peach Butterscotch Pie.

Line a pie plate with pastry. Place on the bottom, rounded side down, 10 or 12 halves of canned peaches. Fill with the following sauce:

1 cup peach juice
¾ cup brown sugar
6 tablespoons melted butter
3 tablespoons flour
2 teaspoons lemon juice
½ teaspoon mace

Boil until thick. Cover with lattice pastry. Serve when cold with whipped cream.

MRS. W. H. BURK.
Takoma Park Women's Club.

Lemon Chiffon Pie.

1 tablespoon Knox gelatine, soaked in ¼ cup cold water
4 eggs
1 cup sugar
⅓ cup lemon juice
½ teaspoon salt
½ teaspoon lemon rind

Separate eggs—beat yolks, and add sugar, lemon juice and salt. Cook this mixture over hot water until thick—remove from stove and add gelatine and lemon rind. When cold add stiffly beaten egg whites and pour into pastry shell.

MRS. ALFRED HARDESTY,
Takoma Park Women's Club.

[illegible]e Crust.

1 cup flour
½ teaspoon salt
1-3 cup shortening
3 or 4 tablespoons ice water

This amount will make one pie shell 8 or 10 inches.

MRS. JENNIE S. ADAMS.
Takoma Park (Md.) Women's Club.

Cherry Custard Pie.

1½ cupfuls milk
¼ cupful sugar
1½ teaspoonuls flour
Dash salt
2 eggs
2 cupfuls drained, pitted, canned cherries.

Scald milk in double boiler, add sugar, flour and salt mixed together and cook until thickened (about 10 minutes), stirring occasionally. Beat eggs, add gradually to custard mixture, stirring constantly; cook until mixture cuts the spoon (about 2 minutes) and cool. Pour over the cherries placed in bottom of baked crumb crust. Chill. Serve garnished with more cherries and whipped cream. (Makes one 9 inch pie, which will serve 6 to 8, or 6 tarts.)

MISS JESSIE D. PATTON,
Secretary, Abraham Lincoln Circle, No. 3, Ladies' G. A. R.

Squash or Pumpkin Pie.

2 cups squash or pumpkin
2 cups sugar
2 eggs
2 cups milk
1 tablespoon vanilla.
1 teaspoon cinnamon
1 teaspoon nutmeg
½ teaspoon ginger

If squash or pumpkin is dry use 2½ cups milk. Fill unbaked crust, put in rather hot oven until crust browns slightly, reduce heat as crust browns, baking about an hour.

MRS. OTTO HAMMERLUND,
Petworth Woman's Club.

Butterscotch Pie.

Cream one-half cup butter.
1 cup brown sugar
1 cup milk
2 tablespoons flour
Yolks of 2 eggs

Cook in double boiler, stirring frequently. Bake in open pastry shell. Use whites of eggs for meringue.

MRS. CHARLES A. LANGLEY,
Takoma Park Women's Club.

Tyler Pie.

¾ cup sugar
½ cup brown sugar
1 tablespoon corn starch
½ cup milk
1-3 cup butter (scant)

Blend dry ingredients, add to milk and butter which has been heated. Then add egg yolks and cook as for cornstarch pudding, stirring constantly. Makes small pie.

MRS. JOHN E. HANSBURY,
Entre Nous Club.

Raisin Pie.

Grate yellow from 1 lemon, discard all white. Chop remainder of lemon (fine).
1 package of seeded raisins
Pinch of salt
1½ cups of brown sugar
2¼ cups of water
3 tablespoons of flour
1 tablespoon of butter

Bake between two crusts. (Makes two pies.)

GRACE M. STANTON.
Sunshine and Community Society.

Lemon Cake Pie.

1 cup sugar
Dessert spoon of butter
2 egg yolks
Grated rind and juice of 1 lemon
2 tablespoons flour
1 cup milk

Mix above together thoroughly and then add the 2 egg whites, which have been beaten very stiff. Pour into an unbaked pie crust and bake until set.

MRS. A. F. GORDON.
Takoma Park Club.

Mock Cherry Pie.

Cut 2 cups of cranberries in halves and soak one hour in cold water. Remove from water and add:
½ cup raisins
1 cup sugar
2 teaspoons vanilla
Dash of salt

Combine with the following:
1 tablespoon cornstarch, mixed with cold water to pour easily, added to 1 cup of boiling water and boil 5 minutes. Pour filling into pie plate lined with pastry. Cover with top crust and bake 45 minutes in a moderate oven.

MRS. CHARLES H. PIERCE.
Woodbridge Book Club.

Continued on page 25.

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Frozen Desserts

Coffee Souffle.

Two cups coffee, one cup milk. Put on stove, add one small package of gelatine that has been dissolved in cold water. When this comes to a boil add beaten yolks of three eggs and three-fourths cup sugar. Use double boiler. Let boil until thick. When cold add beaten whites with one-half cup sugar, little vanilla. Put in mold, serve cold with whipped cream.

MRS. W. A. KINNAN.
Political Study Club.

Burnt Almond Ice Cream.

Pour boiling water over almonds. Blanche and chop (medium fine) three dozen almonds. Pour in frying pan two large tablespoonfuls sugar with small fire. When sugar begins to melt put in almonds, stir until it becomes brown. Take off stove, put in chopping bowl, chop again until fine enough to put into cream. One quart cream put in double boiler. Do not let it boil, just come to thickening on top or scalded. Two eggs, stir yolks slowly into cream, add one cup of sugar. Stir cream, etc. until all is dissolved. Put in almonds. When thoroughly cold and ready to freeze, beat whites and put in one teaspoon vanilla, tiny pinch of salt. Freeze.

MRS. FLORA McGILL KEEFER.
Political Study Club.

"Mocha Marvel."

1 cup strong coffee
1¼ cups milk
1 can sweetened condensed milk
1 tablespoon sugar
1 tablespoon cocoa
¼ teaspoon salt
3 tablespoons cornstarch
1 egg
1 teaspoon vanilla extract
Sponge cake or ladyfingers

Heat coffee, one cup of the milk, the sweetened condensed milk (not evaporated) sugar, cocoa, and salt, in double boiler. Make paste of cornstarch and remainder of milk, add to mixture with beaten egg; and cook until thick (about 10 minutes) stirring constantly. Add butter and vanilla extract. Line loaf pan or square pan lengthwise and crosswise with strips of heavy waxed paper, doubled and cut to extend beyond all edges of pan; and then with strips of sponge cake or ladyfingers held in place with toothpicks. Pour in mixture; chill in refrigerator 8 to 12 hours or over night. To serve, lift from pan with waxed paper, place on large plate; cut waxed paper from sides and decorate with whipped cream and chopped walnut meats. Serves 6 to 8.

MISS JESSIE D. PATTON,
Secretary, Abraham Lincoln Circle, No. 3, Ladies of G. A. R.

Pineapple Fluff.

15 marshmallows
1½ cups whipping cream
1 egg yolk
½ teaspoon vanilla
4 slices pineapple
¼ cup powered sugar

Whip cream, add sugar and vanilla then the nuts, pineapple and marshmallows cut fine. Let stand 3 hours in the refrigerator. Serve in tall glasses with a cherry on top.

MRS. L. E. KING,
Takoma Park Women's Club.

Six Threes.

3 cups sugar
3 cups water
3 oranges
3 lemons
3 tablespoons grated pineapple
3 bananas

Melt the sugar in 3 cups boiling water. Cool and add the juices of the fruits. Freeze. Very delicious.

MRS. L. E. KING,
Takoma Park Women's Club.

Lemon Milk Sherbert.

4 cups milk
Juice of 3 lemons
1½ cups sugar

Mix juice and sugar. When sugar is dissolved add milk slowly, stirring constantly. If added too rapidly, mixture will have a curdled appearance, unsightly but not detrimental. Freeze in an electric refrigerator.

MRS. H. S. RAWDON,
Takoma Park Women's Club.

Angels Food or Spanish Cream.

1 pint milk
1-3 box gelatine
1 cup sugar
3 eggs

Put gelatine in milk and let stand until softened, add sugar and let come to a boil, beat yolks and whites of eggs separately, stir in the mixture and take from the fire, pour into a mold and serve when cold, with cream and sugar.

LUCY H. BOWEN,
Sunshine and Community Soc.

Serves Tea in Her Attractive Home

Mrs. James A. Councilor, club leader, entertains at tea in her lovely home on Kalmia road. She is an accomplished cook as well as an active club woman and finds time to entertain her friends frequently.

Peach Ice Cream.

Beat together 1 cup of sugar and 1 egg. Add 1 quart of cream and 1 pint of milk and 1 tablespoon of vanilla. Crush a dozen peaches, stir in 1 cup of sugar. Add this to the mixed cream mixture and freeze.

MRS. CHARLES S. EISINGER,
Sunshine and Community Soc.

Ice Cream.

1 quart milk
Pinch salt
2 cups sugar
4 heaping tablespoons flour
4 eggs
2 cups whipping cream
Flavoring

Scald milk. In another pan blend salt, sugar and flour then mix in the scalded milk.

Separate the yolks and whites of eggs, put yolks in the above mixture and let cook until thick.

When custard is cool add whipping cream, flavoring, and stiffly beaten whites of eggs.

To make chocolate ice cream, to half of the above recipe add a square of chocolate while still hot.

MRS. RAY C. BROWNING,
Marietta Park Woman's Club.

Orange-Lemon Sherbet.

Juice of 3 oranges
Juice of 2 lemons
Grated rind of one orange
1 cup of sugar
½ package of orange jello (or any brand of flavored gelatin)
2 cups water
White of 1 egg

Dissolve the sugar in water and bring to a boil. Add the jello and cool. Then add the fruit juices and grated rind. Put in super-freezer which should be turned to high. Freeze until it begins to be solid, then take out and turn into bowl and beat with Dover beater or electric beater until light. Freeze and beat again adding the beaten egg white.

MRS. WALTER P. HARMAN,
Takoma Park Women's Club.

Ice Cream.

Whip 1 pint double cream
2 well-beaten eggs
1-3 cup sugar and 1 teaspoon vanilla. ½ pint milk can be added, then add a litle more sugar, probably ½ cup.

Many do not know that milk should not be boiled when making cocoa, scald but not to boil. The cocoa and sugar should be mixed with hot water and boiled 4 to 5 minutes CARRIE G. SMITH.
Florence Crittenton Circle.

Egyptian Ice.

1 quart ginger ale
1 glass sherry—sweeten to taste
½ gallon lemonade
1 cup chopped pecans
1 cup chopped seedless raisins
1 cup crystallized ginger
1 cup cherries

Color green with pistactio and freeze. MRS. EDGAR B. KAY.
Political Study Club.

Velvet Cream.

Dissolve ½ box gelatine in 1 quart milk. Add beaten yolks of 3 eggs and stir until it thickens; remove from fire and after it cools add 6 tablespoons of sugar to the beaten whites of eggs and stir into the custard. Flavor with vanilla and cool in molds. MRS. J. S. SEPPEL,
Past President Can. E. W. C.

Petworth Woman's Club

Mrs. Le Verne Beales, president.
Mrs. Leafie Dietz, secretary.
Mrs. Otto Hammerlund, Mrs. T. S. Tincher and Mrs. E. C. Madgeburger, directors.

This club devotes its activities to social, progressive and philanthropic movements.

Maple Parafait.

¾ cup maple syrup
3 eggs
1½ cups whipping cream
1 teaspoon vanilla
Pinch salt

Beat egg yolk light while heating syrup in double boiler. Pour hot syrup into egg yolks, return to the double boiler and beat until mixture is thick and light. Remove from fire and pour over stiffly beaten egg whites. Let cool and chill thoroughly. Beat cream until stiff—add salt and vanilla; blend cream and custard, evenly, pour into refrigerator tray and freeze. When serving top with a small portion of whipped cream and chopped nuts.

MRS. MARION S. HAMMERLUND,
Petworth Women's Club.

Butter-Scotch Mousse.

¼ cup sugar
½ cup brown sugar

Melt butter and sugar together then boil 1 minute. Add ¼ cup water and stir over heat until sugar is melted.

Beat 2 eggs until fluffy in top of double boiler. Add syrup slowly. Cook in double boiler, beating with egg beater constantly, cooking until fluffy. Cool and add ½ pint of whipping cream which has been whipped until stiff, add 1 teaspoon vanilla, and stir until well blended. Put in refrigerator tray until frozen. (From 12 hours up, but improves with standing.)

HENRIETTA M. HICKERSON,
Political Study Club.

Asheville Ice Cream.

1 large can Carnation milk
12 Campfire marshmallows
1 cup whipping cream
1 teaspoon vanilla

Stir marshmallows in milk (in double boiler) until thoroughly dissolved. Add vanilla and cool. Whip cream and lightly stir into marshmallow-milk mixture. Turn into tray of mechanical ice box and freeze, stirring from back to front every half hour, for two hours.

For peach, pineapple, banana, apricot or other fruit cream, omit the vanilla and add 1½ cups of fruit puree. No sugar necessary except when very tart fruit is used.

MRS. M. A. EMERSON.
Sunshine and Community Society.

Frozen Orange Souffle.

1½ cups orange juice
1½ cups sugar
2 tablespoons lemon juice
1½ tablespoons gelatin
3 tablespoons boiling water
1 pint cream (whipped)
5 egg yolks

Mix fruit juices, sugar, egg yolks and cook over boiling water until mixture thickens. Add gelatin which you have dissolved in boiling water. Cool and freeze to a mush, then add whipped cream and continue freezing. Takes about 4 hours and serves 8 persons.

MRS. LEVERNE BEALES,
President, Petworth Woman's Club.

Pineapple Delight.

½ can pineapple (cut in cubes)
¼ pound English walnuts (broken in small pieces)
¼ pound marshmallows (cut in 8 pieces each)
1 pint double cream before whipped
2 egg whites
1 tablespoon gelatin in ⅛ cup of pineapple juice
¼ cup hot water
⅔ cup sugar

Put pineapple, nuts and marshmallows in a mixing bowl. Beat whites of eggs. Whip the cream. Fold the eggs and cream together. apple, nuts and marshallows. Let the gelatin and pineapple juice soak 15 minutes; add the hot water, stir until gelatin is all dissolved, and stir the whole together. Pour into a shallow dish (do not use tin) and put in icebox.

MRS. CHARLES E. FERGUSON,
Entre Nous Club.

Macaroni Custard.

1 cup sugar
4 egg yolks
1 envelope Knox Sparkling gelatin
½ pint milk
12 almond macaroons
pinch of salt

Soak gelatin in milk for one minute. Beat sugar into egg yolks. Add the milk and gelatin. Flavor to taste with vanilla. Cook in double boiler until it begins to thicken. Beat egg whites stiff and fold in. Break macaroons into small pieces. Put into dish and pour mixture over them. Place in icebox. Serve, topped with whipped cream and a teaspoon of chopped candied pineapple and cherries.

MRS. CHARLES E. FERGUSON,
Entre Nous Club.

Mocca Ice Cream.

Pour one cup boiling coffee over 18 marshmallows, cool and add one cup whipped cream. While freezing in ice box, beat four times.

MRS. FRANK ZIRKLE.
Sunshine and Community Soc.

Miscellaneous

Continued from page 12.

Sea Foam.

2 cups brown sugar
½ cup water
1 teaspoon vanilla
½ cup chopped nuts
1 egg white

Boil the sugar and water together until a little dropped in cold water forms a soft ball. Pour the hot mixture over the stiffly beaten white of the egg, beating while pouring. Add nuts and extract and beat vigorously until the candy begins to stiffen. When nearly set, drop by spoonfuls on paper.

MRS. JAMES SULLIVAN,
Marietta Park Women's Club.

Poor Cake.

2 cups sugar
2 cups water
3 tablespoons lard
2 tablespoons cinnamon
½ teaspoon salt
Box seeded raisins

Boil altogether 5 minutes, when cold add 1 heaping teaspoon soda, 3 cups sifted flour. Bake 1 hour in slow oven.

MRS. LLOYD BIDDLE.
Pres. D. C. Fed. Women's Clubs.

Continued on page 27.

Candy

Continued from page 12.

Refrigerator Ginger Snaps.

½ cup shortening
½ cup sugar
½ cup molasses
½ cup all-bran
2¼ cup flour
1½ teaspoons ginger
1½ teaspoons cinnamon
1½ teaspoons soda
¼ teaspoon salt
1 egg (well beaten)

Cream the shortening and sugar. Add molasses, bran and egg. Beat thoroughly. Sift the dry ingredients and combine with creamed mixture. Shape into a roll about 1½ inches in diameter. Wrap in waxed paper and store in refrigerator until firm (Over night if desired). Slice very thin and bake on ungreased cookie sheets about 10 minutes in a moderate oven. Fifty cookies.

MRS. FRANK M. STUART,
Petworth Woman's Club.

Gospel Mission Cookies.

⅓ cup butter
1 cup sugar
¼ cup milk
2 cups flour
1 egg
2 teaspoons lemon extract
1-3 level teaspoon salt
1½ level teaspoons baking powder

Cream butter, sugar and egg. Add milk. Sift together dry ingredients and add to butter-sugar mixture. Add extract.

Roll to thin sheet, cut into various shapes and bake on greased pan in hot oven. Turkey cutter for Thanksgiving. Star for Christmas, rabbit for Easter, Heart for Valentine.

2 squares melted chocolate may be substituted for lemon extract.

MRS. M. A. EMERSON,
Sunshine and Community Society.

Butter Fudge.

2 cups sugar
1 cup hot water
2 one-ounce squares unsweetened chocolate
½ cup butter
½ cup chopped nutmeats
1 teaspoon vanilla

Stir the sugar, water and chocolate over a burner until the mixture boils. Cook without stirring until it forms a soft ball in cold water (238 degrees). Remove from the heat, add the butter, and place in a pan of cold water. When cool, beat until it loses its gloss. Stir in nutmeats and vanilla. Turn into a greased pan and mark into squares.

MRS. HARRY E. HUNTSBERRY.
Sunshine and Community Society.

Uncooked Fudge.

1 egg (whole)
1 pound confectioner's sugar
3 tablespoons cream
¼ pound chocolate
½ teaspoon vanilla
Butter the size of an egg

Beat egg and cream together. Melt butter and chocolate, add to egg mixture and mix the sugar slowly. Add vanilla and nuts. Spread on buttered tin, set in cool place. Ready to serve in about 20 minutes. A small amount of hot water may be added to make the sugar work in easily.

RUTH R. PRATT.
Columbia Heights Art Club.

Creamy Fudge.

2 pounds sugar
2 cups milk (canned)
Small piece of butter
A pinch of salt

Mix all together and when boiling add a cake of Baker's chocolate.

When cooked enough to thicken in water put in shallow pans or platters to cool, then beat until stiff and drop on paper.

MRS. WARREN HAINES.
Political Study Club.

Continued on page 27.

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COOKIES

Continued from page 18.

Nut Bread.

4 cups flour
4 teaspoons baking powder
2 cups nut meats
1 cup milk
2 eggs
1 teaspoon salt
1 cup sugar

Stir eggs, milk and sugar together. Then put in our which contains nuts and baking powder. Let stand 20 minutes before putting in pan. Grease and flour the pans. Bake in slow oven 45 minutes.

MRS. JOSEPH KURZEL,
Marietta (Ohio) Women's Club.

Genuine Boston Brown Bread.

1 large coffee cup of sour milk or buttermilk
1 regular cup of graham flour
1 regular cup of rye flour
1 regular cup of corn meal
¾ regular cup of New Orleans molasses
1 teaspoon of salt
1 teaspoon of soda

Mix thoroughly and pour in buttered tin with tight cover and steam steadily for three hours. Remove cover and brown in oven.

MRS. A. F. GORDON,
Takoma Park Women's Clubs.

Hot Quick Rolls.

Dissolve 1 yeast cake in 2½ cups warm water, add 2 tablespoons sugar
2 teaspoons (level) salt
10 tablespoons melted shortening and flour enough to make a stiff batter

When stiff enough roll and cut in desired shape, put in greased pan and let rise from 2 to 3 hours.

Bake about 12 or 15 minutes in hot oven.

Dough kept in refrigerator and made into rolls next day are even nicer. Will keep that way for several days.

MRS. B. C. KENNEDY,
Sunshine and Community Society.

Spoon Bread.

2 cups cold water
1 cup sweet milk
1 cup (scant) corn meal
2 eggs
1 teaspoon baking powder
1 tablespoon shortening (melted)
1 tablespoon of sugar

Boil the meal and water, stirring all the time for 5 minutes, then add the other ingredients and beat hard, then put into an extra-well-greased pan and bake (400 degrees F.) for 25 minutes.

GRACE M. STANTON,
Sunshine and Community Society.

Overnight Icebox Cookies.

2 cups brown sugar
1 cup solid shortening
2 eggs (beaten)—3 may be needed
2 teaspoon baking powder
1 teaspoon salt
1 teaspoon vanilla
1 or ½ cup nuts
4 cups flour (measure out 2 cups first with salt and baking powder. Then add as much of rest as is necessary to make cookies of right consistency)

Cream solid shortening and sugar. Add eggs and 2 cups of sifted dry ingredients. Add rest of flour as needed.

Add nuts and vanilla.

Pack firmly in a well-greased square or oblong pan. Put in cold place overnight.

In morning slice thin and bake in moderately hot oven.

MRS. TILMAN BACON PARKS,
President of Political Study Club.

Ginger Cookies.

2 cups molasses
1 cup water
1 cup sugar
1 cup butter or other shortening
1 teaspoon soda
2 teaspoon ginger

Scald molasses and when cool add ginger, soda and othre ingredients. Roll out and out into cookies.

MRS. LUCY N. COPELAND,
Political Study Club.

Chocolate Jumbles.

2 cups brown sugar
1 cup butter or oleo
2 eggs
1 cup melted chocolate
½ teaspoon vanilla
½ teaspoon soda, dissolved in a little hot water
2 cups flour

Roll out thin and cut with cookie cutter. Bake in moderate oven.

MRS. R. L. SPIRE,
Entre Nous Club.

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Presidents of Three Important Clubs

Mrs. John C. Lucker (left), president of the Junior Women's Clubs; Mrs. LaVerne Beales (center), president of the Petworth Women's Club, and Mrs. Thomas C. Atkeson, president of the Mariette Park Women's Club.

Date Cup Cakes.

1 cup dates
1 teaspoon soda (over chopped dates)
1 cup boiling water (pour over dates and soda)
1 cup sugar
1 rounding teaspoon butter
1 egg

Pour in dates and water and mix
1 1-3 cup flour.
Nuts

MRS. G. B. QUEEN,
Junior Women's Club.

Brownies.

2 cups sugar; 1 cup flour; mix well
½ cup butter; 2 squares chocolate; melt together
Pinch of salt
1 cup chopped walnuts

Put in well greased pan and bake from 20 to 30 minutes in 375-degree oven.

CLARA TARBETT.
Takoma Park Women's Club.

Kisses.

1 pound powdered sugar
Whites of 4 eggs
1 pound shelled almonds, cut in large pieces
1 pound dates cut in large pieces

Mix dates and almonds well together. Beat eggs until very light. Add sugar and fruit very slowly. Drop by teaspoonsful onto buttered tins and cook in moderate oven.

MRS. SARAH V. BLACKISTONE.
Political Study Club.

Kisses.

1¼ cups sugar
4 egg whites, well beaten
¼ teaspoon baking powder
½ teaspoon vanilla
Little salt

Use flat cooking pan. Do not grease. Put in cold oven, then have very low heat.

MRS. HENRY M. PHILLIPS.
Political Study Club.

Belgian Cookies.

3 cups flour
½ lb. butter
1 lb. brown sugar
½ tablespoon cinnamon
½ tablespoon cream of tartar
½ tablespoon baking soda
¼ teaspoon nutmeg

Mix all ingredients until every lump has disappeared. Add a little water at a time until it forms a ball. cut dough in half and roll into 2 long rolls. Put in ice box until wanted. Slice thin and place half almond or broken nut meat of almond on top. Bake in moderate oven.

MRS. ALFRED FLEMING.
Marietta Park Woman's Club.

Political Stury Club

Mrs. Tilman Parks, president.
Mrs. Warner J. O'Leary, secretary.
Mrs. John W. Bennett, Mrs. Ernest F. Gude and Mrs. Warren J. Haines, directors.

This nonpartisan organization studies the United States in its home and foreign relations.

Caramel Cookies (Ice Box).

1 cup butter and Crisco
1 cup packed, brown sugar
1 egg, beaten
1 teaspoon vanilla
1 pinch salt
½ teaspoon soda in 1¾ cups flour
½ cup nuts

Mix stiff and form into two rolls. Leave in refrigerator several hours or overnight. Slice thin. Bake in oven at 375 degrees.

MRS. OTIS J. ROGERS.
Entre Nous Club.

Rice Krispie Macaroons.

2 egg whites, beaten stiff
Add:
3 tablespoonsful Eagle Brand milk
1 cup sugar
½ teaspoon vanilla
1 cup shredded cocoanut
2 cups Rice Krispies

Drop spoonfuls on cookie sheet (greased) to bake.

MRS. O. H. NELSON.
Petworth Woman's Club.

Caramel Squares.

½ cup butter
1 cup white sugar
1½ cups flour
1 teaspoon baking powder
1 egg and 1 extra yolk
1 teaspoon vanilla

Mix and spread on a greased pan.
Mix 1 egg white, well beaten
1 cup brown sugar
1 cup walnut meats

Add sugar and nuts to egg. Spread on top of first mixture. Bake in a slow oven 30 minutes. Cut in squares while hot.

MRS. H. W. DORST.
Petworth Woman's Club.

Walnut Dabs.

Cream together:
1 cup of brown sugar
3 egg yolks
1 cup of black walnut meats
½ pound of flour

Beat the whites of eggs stiffly and fold into mixture. Drop "dabs" (about a teaspoonful to each) on a greased cookie sheet. Bake quickly.

MRS. FRANK SHORTALL.
Political Study Club.

"Cabinet" Tea Cakes.

3 eggs, well beaten
1 cup brown sugar
1 cup granulated sugar
1 scant pound butter
2 level teaspoons soda in 4½ cups cake flour
1 teaspoon each nutmeg and cloves
1 cup chopped pecans
1 pound seeded raisins

Steam raisins about ten minutes. Mix in order given. Shape in rolls and place in refrigerator over night. Slice thin, bake in hot oven. Half this recipe makes plenty.

MRS. W. A. KINNAN.
Political Study Club.

Fruit Cookies.

1 cup sugar
1 cup sorghum
1 cup shortening
3 eggs
3½ cups flour
1 teaspoon soda
3 teaspoons water
1 cup raisins and nuts and spices to taste

Spread out in tins and bake and then cut in squares.

MRS. ALICE ALLEN,
West End Union, W. C. T. U.

Butter Scotch Squares.

¼ cup butter
1 cup brown sugar

Cook till well blended and cool till lukewarm. Add 1 unbeaten egg and beat well. Add ¾ cup flour sifted with 1 teaspoon baking powder, ½ teaspoon vanilla and ¼ cup nuts chopped. Bake 30 minutes in slow oven 300 degrees. Cut in squares when cool.

MRS. HARRY C. KIMBALL,
Petworth Woman's Club.

Continued on page 26.

PUDDINGS

Continued from page 19.

Peach Pudding.

Fill a baking dish with peaches cooked and sweetened. Pour over them a batter made of 1 pint sweet milk, 4 eggs, 1 tablespoonful butter, a little salt, 1 tablespoonful baking powder and 2 cups flour.

Place in oven and bake until a rich brown.

Serve with cream.

MRS. W. J. HOLTMAN,
Petworth Woman's Club.

Apple Crisp.

6 apples or about 1 quart
¼ cup water
1 cup sugar
1 teaspoon cinnamon
¾ cup flour
4 tablespoons butter.

Butter a baking dish, fill with sliced apples, water and cinnamon. Work together other ingredients with finger tips until crumbly. Spread on top of apples and bake uncovered until brown and apples are tender. About 30 minutes. Serve with whipped cream or lemon sauce.

MRS. S. M. CROFT,
Baby Lovers Circle,
Florence Crittenton Home.

Continued on page 26.

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CAKES AND PASTRIES

Continued from page 22.

Chocolate-Peppermint Cake.

¼ cup butter
1 cup sugar
2 egg yolks
2 squares unsweetened chocolate
1 cup flour
½ teaspoon salt
1 teaspoon soda
1 cup sour milk
Frosting:
1½ cups sugar
2 egg whites
1-3 cup water

Cook in double boiler. Add ½ teaspoon peppermint. Beat 4 minutes. Melt ½ square of chocolate and pour over top.

MRS. H. W. DORST,
Petworth Women's Club.

Chocolate Cake.

1 cup sugar
1 beaten egg
Pinch of salt
1 heaping tablespoon butter
¼ cup sour milk
2 tablespoons cocoa
1 heaping cup flour with 1 teaspoon soda in it
1 teaspoon vanilla
½ cup of boiling water (last)

Bake in medium oven 45 minutes.

MRS. OTIS J. ROGERS,
Entre Nous Club.

Molasses Cake.

½ cup butter and lard
1 cup sugar
2 eggs
1 cup molasses
1 teaspoon cinnamon
2 cups flour
1 teaspoon soda
1 teaspoon ginger

Mix soda and spices with flour. One cup boiling water added to last mixture. The mixture, when ready for baking, should be as thick as heavy cream. Hot oven at first, gradually cooler, as the cake takes slow heat.

MRS. CHARLES KELLER,
Petwort Women's Club.

Brown Puff.

2cups of brown sugar
½ cup of butter
1 cup of sweet milk
Yolk of 3 eggs and 1 whole egg
2½ cups of flour
½ teaspoon of cinnamon
½ teaspoon of cloves
3 level teaspoons of baking powder.

Cream sugar and butter and then add eggs and stir all together. Sift flour, cloves, cinnamon and baking powder together and add with milk alternately. Bake in moderately hot oven.

Lemon Butter.

2 eggs
¾ cup granulated sugar
Butter—size of a small egg
1 lemon—juice and grated rind

Beat the two eggs lightly with a fork
Add sugar—gradually
Then the juice and grated rind and lump of butter.

Place mixture in top of double boiler.

Stir and cook over hot water until thick enough to spread. Is delicious for sandwich spread or for cake filling.

MRS. LENA HARRIS,
Sunshine Community Society.

Meringue for Top.

Take white of 1 egg, beat, add 2 cups of brown sugar. Spread on top of cake and brown in oven.

MRS. C. W. DOWLING,
Williamstown, W.Va., Woman's Club.

Jelly Roll.

3 eggs
1 cup of sugar
1 cup of flour
½ teaspoon soda
1 teaspoon cream of tartar

Bake quick and spread with jelly and roll.

MRS. FRANK ZIRKLE,
Sunshine Community Society.

Mocha Refrigerator Cake.

1 cup butter
2 cups confectioner sugar
Pinch salt
½ teaspoon cinnamon

Cream together until smooth.

Add to first mixture, beating after each addition:

2 squares unsweetened chocolate, melted
2 tablespoons strong coffee
2 eggs beaten thick

Line a mold 7½ inches wide by 2 inches deep with wax paper. Sprinkle well with lady fingers crumbled. Line sides with lady fingers. Fill lined pan with mixture. Cover with whipped cream and sprinkle top with crumbled macaroons. It is very rich and could be used as the one course of a bridge dessert with a tart drink to accompany.

Have in refrigerator several hours.

MRS. LLOYD W. BIDDLE,
President, D. C. Federation of Women's Clubs, Takoma Park Club, Crittenton Board.

Sponge Cake.

4 eggs
½ cup hot water
Pinch salt
1 cup granulated sugar
1 cup pastry flour
1 teaspoon vanilla
½ teaspoon cream of tartar
1 teaspoon baking powder

With rotary egg beater beat the yolks till thick and light in color. Add sugar a little at a time, beating constantly. Then the vanilla and hot water. Beat well and add the sifted flour and salt gradually, beating all the time. Lay aside the rotary egg beater. With flat whip beat the egg whites and cream of tartar until you have a stiff, thick, or dry mass. Turn this on the yellow batter and sprinkle the baking powder on last. Fold together carefully, turn into an ungreased angel cake pan and bake about 50 minutes in moderate oven, not opening door for first 15 minutes. Invert till cold and cut from pan with spatula. Use the standard half pint cup when measuring.

MRS. A. M. McLACHLEN,
Political Study Club.

French Pastry Cake.

1 cup sugar
2 egg yolks
2 cups flour
1 heaping tablespoon butter
1 cup milk
2 teaspoons baking powder

Meringue for Both Layers.

3 egg whites beaten stiff
1 cup sugar

Put on unoaked layers, sprinkle with cocoanut or nuts; put oiled paper on each large and bake at 350 degrees. Cake may be served in single layers topped with whipped cream and any fine garnish or as a layer cake with custard filling.

Filling.

½ cup sugar
¾ cup milk
1 teaspoon flour
1 egg yolk
Flavoring.

Cool before spreading between layers.

MRS. A. MAC SMITH,
Petworth Woman's Club.

Centennial Washington Cake.

¾ pound butter
1½ pounds brown sugar
1 pint sweet milk.
¾ pound raisins
¼ pound citron, sliced
6 eggs, white and yolks beaten separately
1¾ pounds flour
2 teaspoons baking powder
¾ pound currants
1 grated nutmeg
1 wineglass cider.

Sprinkle fruit with part of flour. Cream butter with sugar, add beaten yolks, cider, milk, nutmeg, flour and baking powder and whites of eggs alternately. Put in fruit last. Mix well and bake 1¾ hours. Walnut meats add to the flavor of the cake. An old and excellent recipe.

MRS. M. WALTENBERG,
Petworth Woman's Club.

One-Egg Cake.

2 cups sifted flour
¼ teaspoon salt
1 cup granulated sugar
¾ cup milk
2 teaspoons baking powder
4 tablespoons shortening
1 egg, unbeaten
1 teaspoon vanilla

Sift flour, baking powder and salt together three times. Cream shortening and sugar gradually until blended and light. Add egg and beat very thoroughly. Add flour alternately with milk until smooth. Add vanilla and bake in greased pans or muffin rings 30 minutes in a moderate oven.

M. A. MARKLEY,
Political Study Club.

Delicious Spice Cake.

½ cupful butter
1 cupful sugar
1 egg
1 cupful pumpkin
½ cupful evaporated milk
2 cupfuls cake flour
1½ teaspoonsful baking powder
2 teaspoonfuls cinnamon
½ teaspoonful cloves
¼ teaspoonful salt
¼ teaspoonful chopped nuts
½ cupful raisins

Cream butter and gradually add sugar. Add egg and pumpkin and beat well. Sift dry ingredients together. Add alternately with milk to first mixture and fold in nuts and raisins. Bake in loaf in a moderate oven 50 minutes. Frost as desired.

EMMA S. BIDDLE,
Williamstown, W. Va., Woman's Club.

Nut Cake.

½ cup butter
1½ cups sugar
3 eggs
¾ cup milk (plus)
3 cups flour (scant)
3 teaspoons baking powder (Royal)
¼ teaspoon salt
2 teaspoons almond extract
1 cup chopped walnuts (floured)

Cream butter and sugar well. Add well-beaten yolks. Put whites on ice. Sift flour two or three times. Add baking powder and salt at second sifting when flour is measured. Add flour and milk slowly to mixture. Stir in nuts and extract. Beat well before putting in the stiffly beaten whites. Makes 1 loaf and 25 small, hard cakes.

MRS. CABOT STEVENS,
Political Study Club.

My Spice Cake.

1 cup butter
1 cup sugar
1 cup molasses
1 cup hot water, and add 1 teaspoon soda
3 cups flour (sifted)
1 teaspoon salt
1 teaspoon baking powder
4 eggs beaten
1 pound raisins
½ pound currants
¼ pound citron cut in pieces
1 teaspoon of cinnamon
1 teaspoon nutmeg
½ teaspoon cloves

Mix as in order

MRS. MAY M. PECKHAM,
Columbia Heights Art Club.

Continued on page 25.

They Discuss Problems of Salad Making

Mrs. E. Morgan Pryse, chairman of the department of legislation of the federation, looks on while Mrs. W. W. Husband, chairman of the department of American citizenship, explains the making of a perfect salad dressing to Mrs. Edgar B. Meritt, past president of the District of Columbia Federation of Women's Clubs.

Coffee at the Club Luncheon

Mrs. Frederick C. Lincoln, past president of the Takoma Park Women's Club, pouring coffee for Mrs. Byron M. Coon, presiding president of the club, at a luncheon given by the club at the Takoma Park Library.

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CAKES

Continued from page 24.

Fruit Coffee Cake.

2 tablespoonsful shortening
4 tablespoonsful sugar
1 2/3 cupfuls flour
1 egg
½ cupful milk
2 teaspoonsful baking powder
½ teaspoon salt
Peaches

Mix in order given, sifting dry ingredients together, adding them alternately with milk. Put in oil pan and cover top with peaches cut in quarters, then sprinkle over the peaches this top: Crumble finely ¼ cupful of flour and 1 tablespoonful of butter, add ½ cupful sugar and 2 teaspoonsful of cinnamon. Bake 30 minutes in 375-degree oven.

FANNIE W. BIDDLE,
Williamstown, W. Va.,
Woman's Club.

Banana Cake.

1½ cupfuls sugar
2/3 cupful butter
2 eggs
5 tablespoonfuls of sour milk, into which dissolve 1 teaspoonful soda
1 cupful mashed bananas.
1½ cupfuls flour
1 teaspoonful vanilla

Cream butter and sugar, add eggs well beaten, then add milk and bananas and, lastly, flour and vanilla. Bake in loaf about 30 or 40 minutes in slow oven.

MRS. NICHOLAS BIDDLE,
Williamstown, W. Va.,
Woman's Club.

Creole Cake.

½ cup butter
2 cups brown sugar
3 egg yolks
3 cups flour
1-3 cup cocoa
½ cup hot, strong coffee
1 teaspoon soda
½ cup sour, heavy cream
2 egg whites beaten stiff

Cream butter, add sugar gradually while beating constantly, then add yolks beaten until thick. Add coffee to cocoa and let cool, then add to butter mixture. Sift flour and add alternately with cream in which soda has been dissolved. Beat well and fold in whites. Bake in layers in moderate oven. Put layers together when cool with boiled frosting made by pouring hot sirup over beaten white of egg. Cover top with frosting and when set spread with thin layer of melted chocolate.

This is also very good if you add ½ cup black walnuts to the cake before adding egg whites, then put layers together with frosting made with confectioner's sugar and butter and cream, darkened with cocoa.

MRS. S. W. STEWART,
Marietta Park Woman's Club.

Rosoc Club

Mrs. Thomas Gosling, president.

Mrs. Walter Davidson, director.

This club engages in social, progressive and philanthropic activities.

One-Egg Cake.

2 cupfuls sifted flour
2 teaspoonfuls baking powder
¼ teaspoonful salt

Sift together three times. Add 4 tablespoonfuls shortening, add 1 cupful sugar gradually. Add 1 unbeaten egg and beat well. Add flour alternately with ¾ cupful of milk. ½ teaspoonful vanilla. Bake in two greased pans.

MRS. O. J. M'CURDY,
Williamstown, W. Va.,
Woman's Club.

Hermit Cakes.

1½ cups sugar
1 cup butter
3 eggs
2 cups raisins
2½ cups flour
1 teaspoon cinnamon
1 teaspoon cloves (ground)
½ teaspoon ginger
1 tablespoon baking soda in 2 tablespoons water
(A few chopped nuts, lightly floured, may be added.)

MRS. CABOT STEVENS,
Political Study Clubs.

Schamm Tart.

6 egg whites
1 teaspoon vanilla
1¾ cups granulated sugar

Beat eggs until dry and stiff with wire beater. Add sugar, 1 tablespoon at a time, beating all the while. Bake one hour in slow oven in two deep cake tins, greased with butter. Cover layer with red raspberries (drained) then layer of whipped cream. Repeat with second layer. Use three gills whipping cream.

MRS. JOHN E. HANSBURY.
Entre Nous Club.

Cinnamon Cake.

1 cup sugar
2 eggs
2-3 of a stick of butter (¼ of a pound)
1¼ cups flour
1½ teaspoons baking powder
¾ cup milk; bake; when done, take 4 tablespoons sugar, 1½ teaspoons cinnamon mixed together. Spread 1-3 stick of butter over the cake and sprinkle the cinnamon and sugar. Put in oven for a few minutes with no heat turned on.

B. C. KENNEDY.
Sunshine and Community Society.

Continued on page 26.

PIES AND PASTRIES

Continued from page 21.

Pumpkin Pie.

½ teaspoonful ginger
½ teaspoonful nutmeg
¾ teaspoonful cinnamon
1 cupful sugar
Pinch of salt

Mix all dry ingredients together. Two beaten eggs mixed with 1½ cupfuls prepared pumpkin. Then mix with all dry ingredients and add ½ teaspoonful of lemon extract. This gives a delicious, unusual flavor. Add enough milk to fill your pie crust, at least one cupful. Bake 40 minutes in moderate oven.

MRS. BYRON M. COON,
President, Takoma Park
Women's Club.

Apple Pie Supreme.

Peel and cook good apples and pour hot into lower unbaked crust. Sugar to taste. Place bits of butter on top. Add very thin slices of lemon, cut through rind and pulp, over apples and butter. Sprinkle sugar over lemon slices. Add top crust and bake.

MARY E. DOWNEY, W. C. T. U.

Pie Crust.

3 tablespoons shortening
1 cup flour
Salt
Water
Rub flour, shortening and salt together with hands until thoroughly blended. Add just enough water to make it stick together. Roll out. This makes one large bottom and one top crust.

MRS. TILMAN BACON PARKS,
President, Political Study Club.

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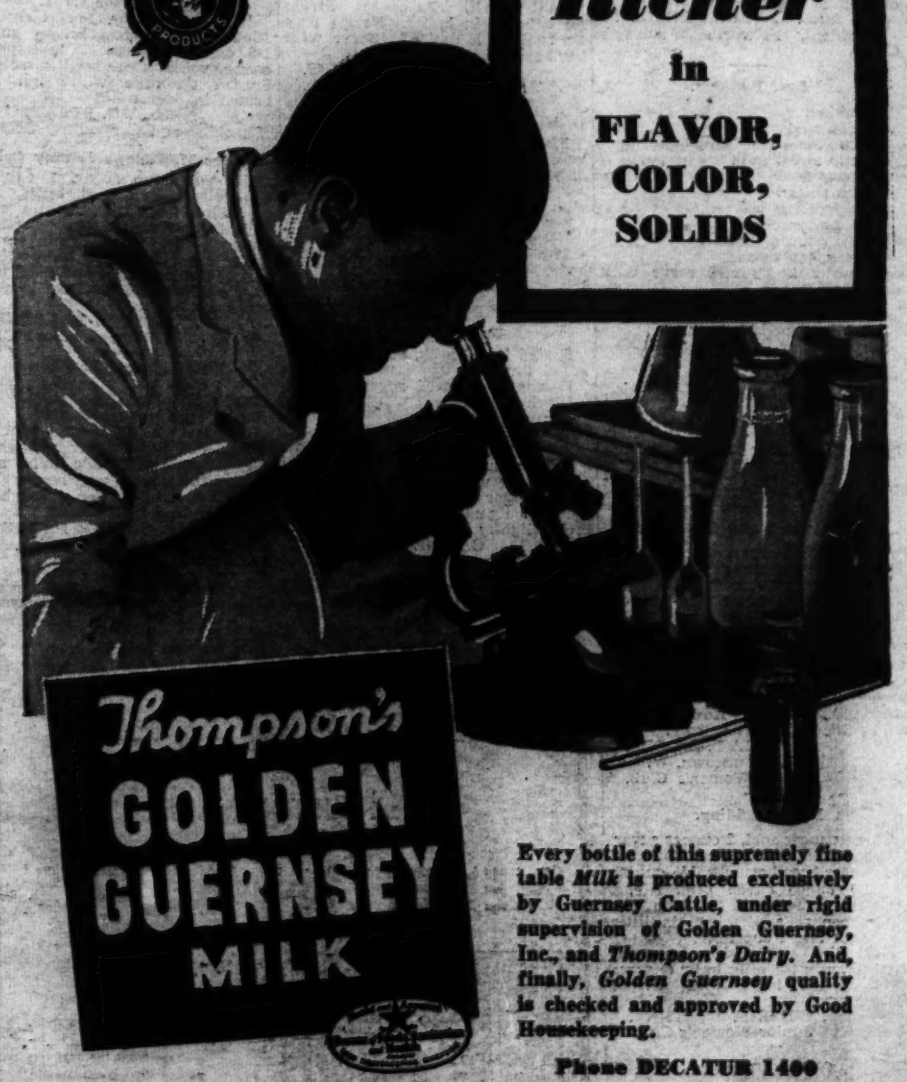

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PUDDINGS

Continued from page 22.

Date Souffle.

1 cup chopped dates
1 cup English walnuts
¾ cup sugar
2 eggs beaten
1 tablespoon flour
Pinch of baking powder and salt.

Beat eggs, add sugar, flour and baking powder. Then dates and walnuts. Bake in pie pan greased with butter. Bake until it can be stuck with straw. Slow oven, 45 minutes or less. Serve with whipped cream.

MRS. J. EDWIN REID,
Sunshine and Community Society.

Special Apple Float.

Take about 8 or 9 cooking apples, peel and slice as thin as potato chips. Place in cooking vessel with several spoons of water, cooking until tender. (Do not prolong cooking as this turns the apple dark.) Press through ricer, taking care that all excess liquid be first squeezed into another bowl. Add sugar and lemon juice to taste. Cool well. Put in large bowl of Mixmaster and drop the white of 1 egg unbeaten into the mixture. Turn on the current and beat until the consistency of whipped cream. If a Mixmaster is not available, a good egg beater will do the work, but more labor is involved. Serve in sherbet glasses with small wafers. This recipe is very pleasing to children.

MRS. P. J. CHRISTIAN,
Sunshine and Community Society.

Lemon Cups.

1 cup sugar
2 tablespoons butter
3 eggs
1½ cups milk
5 tablespoons lemon juice
rind of one lemon (grated)
pinch of salt
4 tablespoons flour

Cream butter, add sugar, flour, salt, lemon rind and juice. Pour on mixture of well-beaten egg yolks and milk, stirring well. Fold in stiffly beaten egg whites. Place cups in pan of hot water and bake 45 minutes in a moderate oven, 350 F. When baked each cup will contain custard at the bottom.

MRS. LEVERNE BEALES,
President, Petworth Women's Club.

Suet Pudding.

Combine:
½ cup suet
½ cup molasses
½ cup sweet milk
1½ cup flour
1 cup raisins
1 teaspoon soda
½ teaspoon cloves
½ teaspoon cinnamon
½ teaspoon nutmeg

Steam 2 hours and serve with dressing.

Dressing.

2 tablespoons butter
½ cup sugar
1 teaspoon vanilla
1 egg beaten
1 tablespoon lemon juice or vinegar.

Stir until done. Make in a double boiler.

MRS. O. J. McCURDY,
Williamstown, W. Va., Woman's Club.

Brown Sugar Sauce.

1 cup brown sugar.
1 tablespoon butter
1 tablespoon flour
1 cup boiling water
1 egg

Melt butter, add flour and sugar. Mix till smooth. Then add boiling water. Cook to the consistency of molasses. Pour over egg that has been well beaten. Do not cook after adding the egg. Add flavoring. Serve this sauce hot or cold.

EMMA S. BIDDLE,
Williamstown, W. Va., Woman's Club.

Plum Pudding.

Three ounces suet, 2 ounces sugar, 3 ounces raisins, 4 ounces currants, 1½ ounces bread crumbs, 1½ ounces flour, 1 ounce citron peel, 1 egg, little mixed spice, ¼ teaspoon salt, 1 teaspoon soda dissolved in little hot water and 1 cup milk.

Beat the egg and spice well together, mix the milk in by degrees to the other ingredients. Steam three hours.

LOUISE S. WHITNEY,
Junior Women's Club.

Cherry Pudding.

One 8-ounce bottle cherries, chopped
1 cup pecans, chopped
4 eggs beaten separately
12 vanilla wafers
7 tablespoons sugar
2 tablespoons gelatine

Soak gelatine in cherry juice, add sugar and egg yolks. Cook in double boiler until thick. Add cherries, crushed wafers, pecans and stiffly beaten egg whites. Chill. Serve with whipped cream.

RUTH B. [illegible]
Columbia [illegible]

Planning Club Activities at Luncheon

Mrs. Ellis Logan, past president of the federation and president of the Sabbath Alliance; Mrs. Augustine B. McManus, auditor for the District of Columbia Federation, and Mrs. Charles P. Keyser, treasurer of the District of Columbia Federation and member of the Entre Nous Club, meet for lunch and to chat over various club business.

Rubenstein Club

Mrs. Iarwerth Roberts, president.
Mrs. Helen Gettle, secretary.
Mrs. Margaret Buell, director.

This club seeks to stimulate the love of classic music and to permit music lovers to find expression.

Carrot Pudding.

1 cup carrots, ground
1 cup potatoes, ground
1 cup apples, ground
1 cup raisins, ground
1 cup suet, ground
1 cup sugar or ½ white and ½ brown
1 cup peel (¼ orange, ½ citron, and ¼ lemon)
1½ cups flour
1 teaspoon soda in hot water
Spices to taste (cinnamon, allspice and nutmeg)

Mix thoroughly and place in cans (about ¾ full) with covers. Steam for 3 hours in boiler. Recipe may be doubled if desired. Serve with hard sauce.

LOUISE MORRIS,
Takoma Park Women's Club.

New England Rice Pudding.

Place 2 level tablespoons of washed rice in 4 buttered baking dish.

3 tablespoons of sugar, mixed with 1 tablespoon of cinnamon.
4 cups of milk.

Bake in a slow oven 1½ hours. Stir several times the first half hour.

MRS. A. F. GORDON,
Takoma Park Club.

Bread Pudding.

Sealed 1 pint milk, add 2 slices of bread crumbed up
¾ cup granulated sugar
Pinch of salt
Lump of butter
½ teaspoon vanilla
2 well-beaten egg yolks

Bake about 35 minutes.

Beat egg whites stiff, slowly add ¾ cup sugar and juice of ½ lemon. Spread on pudding when cold and brown lightly in oven.

CARRIE G. SMITH,
Florence Crittenton Circle.

CAKES

Continued from page 25.

Buttercup Cake.

½ cup butter, 1 cup sugar, yolks of 10 eggs, beaten very thick; 1 cup milk, 1¾ cups flour, 3 teaspoons B. P., orange extract or grated rind, or ½ cup nut meats cut fine. Bake in individual tins.

Pastry.

1½ cups flour, ½ cup lard, ice water for a dry dough, ¼ cup butter, washed and chilled. Roll in like puff paste—may chill again or use at once.

MRS. E. M. GUSTAFSON,
Sunshine and Community Society.

California Cake.

Two eggs beaten light. Add slowly 1 cup sugar. Beat in 1 1-3 cup flour with 1 teaspoon baking powder. Have ½ cup milk and 1-3 pound butter on stove; heat until butter is melted and add while hot. Bake.

Dressing for Cake.

½ pound butter, 1 cup coconut (Southern), ¾ cup brown sugar, 1-3 cup nut meats, 3 tablespoons canned milk. Cook until dissolved. Spread on cake while hot and brown in oven.

MRS. P. G. STRATTON,
Sunshine and Community Society.

Mother McKinley's Johnny Cake.

One-third cup sugar, 1 egg, ¾ cup yellow corn meal, butter size of walnut (melted), 1 cup sour milk, 1 cup flour, 1 teaspoon soda, 1 teaspoon salt.

Mix eggs, sugar and butter thoroughly and add milk and soda, then corn meal and flour. Bake in shallow pans.

MRS. AVERY T. BRUNNER,
Woodside Book Club.

Seven-Minute Frosting.

1 cup sugar
White of 1 egg
3 dessert spoons of water

Have water boiling in double boiler. Put sugar water and white of egg in top of double boiler and beat with Dover egg beater for 7 minutes; remove from stove; beat a little and spread on cake.

MRS. BELLE CUTLER PARKER,
President, Columbia Union, W. C. T. U.

Philo-Classics

Mrs. F. H. Fohrman, president.
Mrs. Lou P. Woodruff, director.

This club devotes itself to the study of classic literature.

Chocolate Cake.

1 level cup sugar
1-3 cup shortening

Cream together. Add the yolk of 1 egg. Beat well. Put 1-3 cup of cocoa in measuring cup and boiling water to make a smooth paste. The cup should be about 2-3 full. Add to mixture; stir well; add 1-3 cup sour milk, mix. Sift one large cup flour and ½ teaspoon of baking soda together; add to first mixture; beat well and bake in 3 medium cake pans. Use 1 teaspoon vanilla for flavoring.

Coffee Cake.

1 cup milk
2 or 3 yeast cakes
4 yolks and 3 whole eggs
2-3 cup butter
½ cup sugar
4 2-3 cups flour
½ teaspoonful lemon extract; beat 10 minutes

Rise to double; chill (overnight when possible). Toss on floured board. Roll ¼ inch thick. Spread with softened butter. Fold so as to make 3 layers. Cut into pieces ¾ inch wide; cover, rise, bake. Brush with thin confectionery icing, made of hot water and confectionery sugar, as soon as cooled.

MRS. E. M. GUSTAFSON,
Sunshine and Community Society.

Tyler Pudding Pies.

3 cups dark brown sugar
1 cup butter
1 cup cream
1 cup milk
4 eggs beaten separately
Vanilla and nutmeg to taste

Bake without top crust. This will make two pies.

MRS. I. E. KING,
Takoma Park Woman's Club.

COOKIES

Continued from page 22

Swedish Cookies.

3½ cups flour
1 teaspoon salt
1 cup nut meats
1 cup white sugar
1 cup brown sugar
¾ cup butter
¾ cup lard
2 eggs
1 teaspoon soda dissolved in 1 tablespoon water

Cream butter, sugar and fat together. Add eggs unbeaten, flour, soda and nuts. Let stand over night in ice box. Slice thin and bake.

MRS. W. H. GIESEY,
Petworth Woman's Club.

Ice-Box Cookies.

1 lb. softened oleo
1 cup white sugar
1 cup brown sugar
4 eggs, beaten
1 teaspoon soda, dissolved in warm water
1 teaspoon cinnamon
Little nutmeg
4½ cups of flour

Form into 4 rolls, put on a platter and leave in ice box over night. Next day slice thin and bake in moderate oven.

This will make about 4 dozen cookies.

MRS. R. L. SPIRR,
Entre Nous Club.

Southern Butterscotch Bars.

¾ cup butter
1 cup brown sugar
1 egg
1 cup bread flour
1 teaspoon baking powder
¼ teaspoon salt
1 teaspoon vanilla
¾ cup pecan or walnut meats

Melt butter and add sugar. Blend and cool. Add egg, well beaten. Sift flour, baking powder and salt. Fold into first mixture. Add vanilla and nuts. Spread evenly in well-greased pan (about 10 inches square). Bake in a moderately slow oven (300 F.) about 1 hour. While hot cut in bars 1 inch wide and 2 inches long.

MRS. W. H. SEAQUIST,
Marietta Park Woman's Club.

Sugar Cookies.

¾ cup shortening
2 cups sugar
¼ cup milk
2 eggs
¾ teaspoon grated nutmeg
1 teaspoon vanilla or grated rind of 1 lemon
4 cups flour
3 teaspoons baking powder

Cream shortening and sugar together. Add milk to beaten eggs and beat again. Add slowly to creamed shortening and sugar. Add flavoring. Add 2 cups flour, sifted with baking powder and nutmeg. Add enough more flour to roll easily. Roll out very thin on floured board. Cut with cookie cutter. Sprinkle with sugar. Put a raisin or half a walnut meat in the center of each.

Bake about 12 minutes in hot oven. If dough is chilled before using it will be easier to handle.

MRS. TILMAN PARKS,
President of the Political Study Club.

Continued on page 27.

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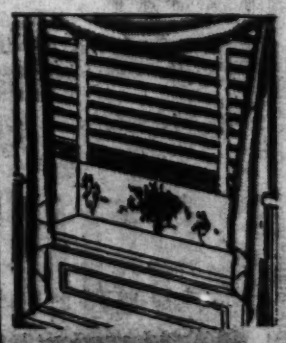

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COOKIES

Continued from page 26.

German Xmas Cookies.

"Lebkuchen" (a very unusual recipe).

1 cup honey
¾ cup brown sugar
1 egg
1 teaspoon lemon juice
1 teaspoon lemon rind
2½ cups flour
1 teaspoon soda
½ nutmeg
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon allspice
½ cup chopped almonds
½ cup chopped citron

Mix together honey, sugar, well-beaten egg, lemon rind and juice. Mix and sift flour, soda and spices and add to honey mixture, add citron and nuts. Let stand in ice box until morning. Roll out to ¼-inch thickness and cut into squares. Bake about 15 minutes in a moderate oven.

MRS. B. H. MUNROE.
Treasurer, Reba Barton Circle.

Ice Box Cookies.

2 cups brown sugar
1 cup chopped dates
½ teaspoon salt
1 teaspoon yeast powder
1 cup butter
1 cup chopped raisins
1 teaspoon vanilla
4½ cups flour
1 cup meats (preferably black walnut)
1 teaspoon soda, dissolved in two teaspoons boiling water.

Mix like cake and roll into a cylinder. Wrapped in oiled paper and then a piece of cotton these will keep indefinitely in the refrigerator. When ready to serve slice thin with a knife and bake in a hot oven.

MRS. CHARLES A. LANGLEY,
Takoma Park Women's Club.

Ginger Snaps.

4 cups sugar (brown or white)
2 tablespoons cinnamon
10 pints flour
4 cups black molasses
4 teaspoons soda
Pinch of salt
3 cups lard
4 tablespoons ginger
1 cup hot water

Sift flour, salt, sugar and spices together, dissolve soda in hot water, melt lard, mix all together; roll out, cut and bake in moderate oven.

MRS. CHARLES A. LANGLEY.
Takoma Park Women's Club.

Doughnuts.

1½ tablespoons shortening
1-3 cup sugar
1 egg
1¾ cups flour
2 teaspoons baking powder
½ teaspoon cinnamon
¼ teaspoon ground cloves
Pinch mace
½ teaspoon salt
1-3 cup milk

Cream shortening, eggs and sugar together. Sift all dry ingredients and add alternatingly with the milk. Pat out to ½-inch thickness on a slightly floured board and cut out the doughnuts with a doughnut cutter.

Fry in deep Spry or Crisco (375 degrees) until brown and drain on absorbent paper. When cool they may be dipped in a glaze or simply dusted with powdered sugar.

Vanilla Glaze.

Blend 1 cup confectioner's sugar, ½ teaspoon vanilla and 1½ tablespoons hot milk.

Chocolate Glaze.

To the vanilla glaze add ½ square of bitter chocolate which has been dissolved in ½ tablespoon of boiling water.

This is an economical and a very simple recipe for delicious doughnuts.

MRS. JAMES SULLIVAN,
Marietta Park Woman's Club.

Corn Flake Macaroons.

2 egg whites
½ cup nut meats
1 cup sugar
1 cup cocoanut
2 cups Kelloggs corn flakes
1 teaspoon vanilla.

Beat egg whites until they are stiff enough to hold their shape. Fold in sugar carefully, fold in corn flakes, nut meats and cocoanut, add vanilla. Drop on a well-greased baking pan. Bake in moderate oven about 15 or 20 minutes.

MRS. CHARLES A. LANGLEY,
Takoma Park Women's Club.

Nut Cookies.

2 cups brown sugar
½ teaspoon baking powder
2 eggs
2 tablespoons flour
1 teaspoon vanilla
1 cup chopped nuts

Put one whole nut on top of each cake. Drop in greased pans and bake in quick oven.

MRS. CHARLES A. LANGLEY.
Takoma Park Women's Club.

Club Leaders at Tea Table

Mrs. Lloyd W. Biddle, president of the District of Columbia Federation of Women's Clubs, pours tea for Mrs. Harvey W. Wiley, past president of the federation. These two women have done much for the progress of women's clubs.

CANDIES

Continued from page 22.

Walnut Squares.

6 tablespoons cake flour
2 teaspoons baking powder
¾ cup sugar
½ teaspoon salt
1 cup chopped walnut meats
½ pound seeded and chopped dates
4 eggs
1 teaspoon vanilla

Sift and measure the flower and sift again with the baking powder. Add the sugar and salt, then the chopped nut meats and dates. Add the eggs, unbeaten, one at a time, stirring after each addition, and finally add the vanilla. Place in a greased and floured pan measuring 9 by 9 inches and bake in a moderate oven (330 degrees). Cut into squares while still warm and sprinkle with powdered sugar.

MRS. HARRY E. HUNTSBERRY,
Sunshine and Community Society.

Cinnamon Buns.

2 cups milk
½ yeast cake
½ cup melted butter
¾ cup sugar
1 teaspoon salt
Flour for soft dough

Scald milk, cool, and add yeast cake, butter, sugar, salt and flour. Set to rise about three hours. When risen double its bulk, roll out, spread with brown sugar, cinnamon and small raisins or currants. Roll or cut off in small rings. Place in greased pan and set to rise for two hours. Cook in moderate oven for 20 minutes. Cook one cup brown sugar and one-half cup of water for thick syrup. Spread over buns when cool.

Mrs. J. W. WHITEHURST.

Bran Muffins.

2 tablespoonfuls shortening
¼ cup sugar
1 egg (well beaten)
1 cup sour milk
1 cup bran
1 cup flour
1 teaspoonful baking powder
½ teaspoonful soda
½ teaspoonful salt

Cream the shortening and sugar; add egg and sour milk. Add bran and let soak until most of the moisture is taken up. Sift flour with baking powder, soda and salt and add to first mixture, stirring only until flour disappears. Fill greased muffin tins two-thirds full and bake for 20 to 25 minutes. Makes 12 small muffins.

FANNIE W. BIDDLE.

Ice-Box Butter Horn Rolls.

1 yeast cake
1 cup sugar
½ cup butter
1 cup milk
1½ teaspoons salt
4 cups flour

Scald milk and add butter. Cool to lukewarm and add yeast. Beat eggs and add sugar and salt. Mix in your flour thoroughly and put the dough in a floured bowl. Tie a cloth over the top and place in icebox. Two hours before using take from the icebox and divide the dough in half. Roll out as for a large pie crust. Brush with melted butter and then cut as for pie cutting into 16 slices. Start at large end and roll up, pinching the end to hold. Brush with butter and let stand two hours. Bake at 400 degrees for 20 minutes. Makes 32 rolls. Excellent.

MRS. VICTOR H. SEHORN.

MISCELLANEOUS

Continued from page 22.

Sunshine Cake.

6 eggs
1½ cups sugar
½ teaspoon salt
1 teaspoon cream of tartar
1 teaspoon flavoring
1 cup pastry flour

Separate the eggs and add the salt to the whites and beat until foamy. Add cream of tartar and beat until stiff but not dry. Fold in your sugar a little at a time. Fold in your egg yolks, which have been beaten, add flavoring. Fold in your flour gradually after sifting several times. Pour in ungreased baking pan and bake at 325 degrees for one hour or more. Invert pan to cool.

MRS. VICTOR H. SEHORN.
Petworth Woman's Club.

Company Cherry Pie.

1 No. 2 can of sour cherries
1 cup of sugar
3 level tablespoons of cornstarch
½ teaspoon of salt
1 baked pastry crust.

Drain the juice from the cherries and to this add your sugar and salt and heat to boiling point. Dissolve the cornstarch in a little water and add to above mixture. Cook until thick and clear. Add cherries and pour into a baked crust. Top with whipped cream or ice cream to serve.

MRS. V. H. SEHORN,
Petworth Women's Club.

Lemon Pie.

A fine pie, it makes.
1½ cups sugar
1 heaping tablespoon cornstarch
1 cup hot water.
1 lemon (the juice and grated rind)

Cook these in top of double boiler till thick, then add slowly, stirring meanwhile, 2 well-beaten eggs and 1 good lump butter.

Pour into baked crust and frost with meringue.

MRS. O. H. NELSON,
Petworth Women's Club.

New Lemon Pie.

Cream:
1 cup sugar
2 egg yolks
2 tablespoons flour
2 tablespoons butter
1½ cup milk
Juice, 1 lemon

Beat 2 whites stiff and fold this mixture. Pour in unbaked pie shell, and bake in a moderate oven. oven.

MRS. W. H. VAN PELT,
Petworth Woman's Club.

Mrs. Spiller's Hermits.

2 eggs
1½ cups sugar
2-3 cup butter
1-3 cup milk
1 cup chopped raisins
1 teaspoon cinnamon, soda
½ teaspoon cloves
¼ teaspoon nutmeg
1 teaspoon soda
Flour to roll and cut over.

MRS. CHARLES WILLIAMS,
Woodridge Book Club.

Mrs. Thomas One Egg Gems.

1 tablespoon butter
4 teaspoons sugar
¾ cup milk
1 egg
2-3 cup flour
1 teaspoon baking powder
1 pinch salt
1 teaspoon flavoring

Place in oven 350 degrees Fah., 10 to 12 minutes. Makes 16 tiny gems.

MRS. KIRCHNER,
Pittsburg Women's Club.

Swedish Icebox Cake.

4 egg yolks, well beaten
2 cups granulated sugar
4 heaping tablespoons cocoa
¾ pound Lorna Doones
½ pound clix (melted)

Add sugar gradually to well-beaten eggs. Add cocoa, a tablespoon at a time, and mix thoroughly. Break Lorna Doones into quarters and add. Then stir in melted clix which has been allowed to cool. Mix well and pour into dish which has been lined with buttered wax paper and place in refrigerator until hard. Cut in thin slices and serve.

NELLIE C. COLCLAZIER.
Abraham Lincoln Circle, No. 3, Ladies G. A. R.

Jumbles.

¾ pound butter
¾ pound sugar
1 pound flour, sifted
1 grated nutmeg
3 eggs beaten sparately

Form the dough in the hands, leaving a hole in the center of each jumble. Makes a large quantity.

MRS. K. VAN NESS,
Women's City Club.

Corn Flake Maccaroons.

Whites of 2 eggs beaten stiff
½ cup sugar
½ cup pecans (crumbled)
2 cups flakes
Vanilla

Drop by spoonfuls onto greased baking sheet and bake.

MRS. ELLIS LOGAN,
Past President Federation of Women's Clubs.

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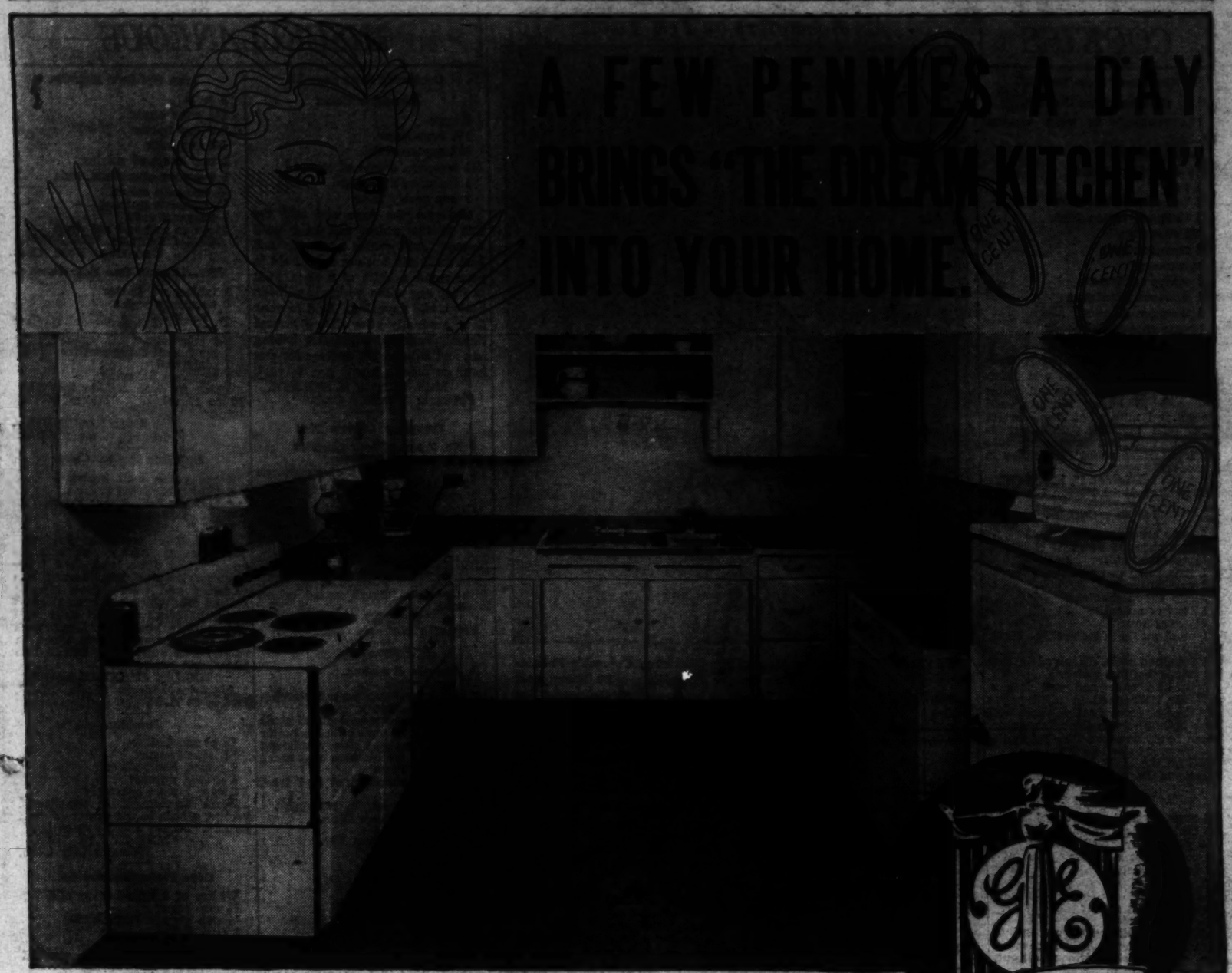

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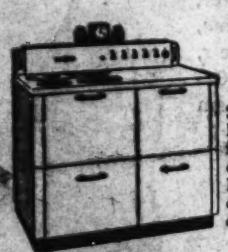

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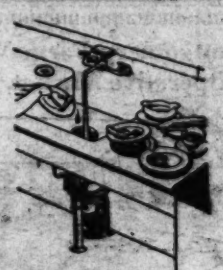

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